PENNSYLVANIA MANUFACTURING CONFECTIONERS' ASSOCIATION

Bibliography of Technical Papers

This bibliography includes papers presented at the PMCA Production Conference from 1967 through 1999.
Papers are listed under both author and subject.

SUBJECT INDEX

ACIDS AND ACIDULANTS

From Holding Pattern to Free Flight: Releasing Creative Potential; *Angelo M. Biondi* 1972
Citric and Tartaric Acids; *Fred Sauer* 1969
The Role of Acidulants in Confectionery Products; *Townsend J. Sausville* 1969

AERATION

Salt Water Taffy and Nougat Production; *John Cooke* . 1995
Technology and Techniques for the Production of Marshmallow; *Reg Groves* 1995
Hard Candy Aeration: Aeration of Boiled Sweets–Vertical Versus Horizontal Pullers; *Srini Ranganna* 1995
Hard Candy Aeration: Air Injection–The Automation of Hard Candy Aeration; *Julian Mann* 1995
Vacuum Aeration; *Thomas L. Wolfe* 1995
Aeration of Hard Candy; *P.W. Jung* 1987
Continuous Aeration of Hard Candies; *Juergen A. Schlueter* 1982

BIOTECHNOLOGY

Post-Harvest Practices: Controlling Practices That Will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product; *Brian K. Matlick and Sterling Thompson, PhD* 1994
Cacao Biotechnology, An Introduction; *Paul J. Fritz, PhD* 1987

CHEWY CANDIES

Production Options for Caramel/Nut and Chocolate Clusters; *Ross Bainbridge* 1997
Rework: Sugar and Starch Based Products; *Leland Anderson* 1996
Caramel–The Essential Elements; *Mel Warnecke, PhD* 1996
A Report on PMCA Research; *John Urbanski* 1995
Caramel–Milk, The Essential Ingredient; *Mel Warnecke, PhD* 1995
New Approaches to Gelling Agents in Confections; *Jan Poppe* 1995
The Effect of Heat Treatment on the Properties of Sweetened Condensed Milk in the Manufacture of Caramel; *Maria Carmen Bondi and Yukio Kakuda, PhD* 1993
Caramel and Toffee Cooking; *Steve Brown* 1993
The Effects of Milk Sources and Pretreatment on Properties of Caramel; *Yukio Kakuda, PhD* 1990
Critical Factors in Caramel Quality; *Richard Guelfi* 1988
Caramel–Formulation and Modern Production Methods; *Reg J. Groves* 1986
Technology for the Production of Hard Candy; Caramels and Aerated Sweets; *Herman J. Van der Schaaf* 1985
Chewy Candies–Processing and Problem Solving; *Reg J. Groves* 1983
Continuous Production of Aerated Sugar Confectionery; *Herman Van der Schaaf* 1977
Caramel–A Review; *Edmund J. Pyrz* 1976
Subjective and Objective Evaluation of Milk Caramel; *Barbara L. Gingrich and Paul S. Dimick, PhD* 1976
Flavor Alterations in Milk Caramel Related to Changes in Composition of the Aroma Fraction; *P.G. Keeney, PhD and K.T. Alapatra* 1974
Caramels; *Justin J. Alikonis* 1973
Development of Caramel Flavor and Shelf Life of Peanuts; *P.G. Keeney, PhD* 1973
A Study Showing How the Variations of Milk Protein Content Affects Some Physical Characteristics of a Fat Free Caramel Type System; *Terry Richardson* 1973
Hard Candy and Toffee; *M.B. Sherman, PhD* 1973
Structural Features of Milk Caramel Revealed by Scanning Electron Microscopy; *P.G. Keeney, PhD and Edward J. de Bruin* 1972
Flavor of Milk Caramel as Affected by Composition; *P.G. Keeney, PhD and Edward J. de Bruin* 1970
Chemical and Mechanical Properties of Milk Caramel as Affected by Composition; *Edward J. de Bruin* 1969

COCOA AND CHOCOLATE
Chocolate: General

Cocoa Sustainability is Today's Tomorrow; *John Helferich* 1999
Globalization of the Chocolate Industry: A Supplier's Perspective; *Pierre Vermaut* 1999
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997

PMCA Bibliography – Subject Index

COCOA AND CHOCOLATE– Chocolate: General (continued)

Truffles and Pralines; *Christopher Taylor* 1997
Rework: Chocolate Products; *Arthur M. Rittenberg* ... 1996
Chocolate Regulations–Disharmony in a Harmonized European Market; *Karsten Keunecke, PhD* 1996
Chocolate–Defining the Need; *Kenneth Jackson* 1996
Chocolate Crumb–A Unique Dairy Ingredient for Milk Chocolate; *Annasiet Siebenga, Ir. and Mirjam Bouwman-Timmermans* 1995
Chocolate Temper Measurement; *Phillip G. Allen* 1995
New Options for Sucrose-Free Chocolate; *Philip M. Olinger* 1994
Chocolate Panning; *Reg Groves* 1992
Continuous Tempering Studies on Model Confectionery Systems; *Deryck J. Cebula, PhD* 1991
The Tempering Process; *Edward S. Seguine* 1991
The Continuation of Tempering After Production; *John J. Urbanski* 1991
Universal Chocolate Systems; *Stuart S. Anderson* 1989
The Classical System; *Gus Boller* 1989
Dry Grinding and Mixing of Compound Coatings; *Volker Eynck* 1989
The Compact Chocolate Production System; *Helmut Schmid, Dipl.-Ing.* 1989
The Attrition Ball Mill System; *Kees C. Tadema* 1989
Problem Identification in Enrobing Operations; *Ron Lees* 1988
Tempering Selection–Inboard/Outboard; *Phil Niccolls, PhD* 1988
Factors Influencing the Taste, Selection and Specification of Chocolate; *Edward S. Seguine* 1988
Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream; *Richard B. Smittle, PhD, Terry Amoroso and Ralph Astarita* 1988
Cocoa–From the Farm to the Exchange; *Beatriz M. Wagner* 1988
A Review of the *Salmonella* Problems in Chocolate Products and Confectionery; *Fred B. Jacobson* 1986
Enrobed Center Fineness Determines the Necessary Coating Fineness; *Kervin Martin* 1986
Control of Five Roll Refiner in Chocolate Production and Its Influence on Particle Size; *Werner Kuster* 1985
Savory Covering and Filling Technology; *Kenneth Player* 1985
Methods for Measuring Particle Size Distribution of Chocolate Products; *J. Whitfield Robbins* 1983
Milk and Milk Derived Ingredients and Their Application in Chocolate, Confectionery Coatings and Confections; *A.G. Hugunin* 1982
A Simplified Method for Color Testing Chocolate; *Jay C. Musser* 1982
Recent Developments in Chocolate and Chocolate Confectionery in Europe and the Outlook for the Future; *Brian D. Powell, PhD* 1982
Controlling the Quality of Imported Semi-Finished Chocolate Products; *Ronald Bixler* 1981
The Screening of Chocolate Foodstuffs and Components for Potential Cariogenicity; *Paul F. DePaola, PhD* ... 1981
Taking a New Look at Chocolate and Biscuits as a Growth and Profit Maker; *Stanley Glasbrenner* 1979
Water–The Cheapest Chocolate Ingredient?; *Wesley R. Kreiser* 1979
Some Unusual Crunches for Use in Chocolate Bars; *Bernard W. Minifie* 1979
Mutual Dependence of Research with Public Relations and Public Affairs in the Chocolate Industry; *Richard T. O'Connell* 1979
Chocolate from Beans or Liquor; *Robert W. Paulson* .. 1978
The Role of the Analytical Laboratory in Chocolate Processing; *Robert A. Martin, Jr., PhD* 1978
A Report on CMA and ACRI Research Activities; An Update on Codex Alimentarius; *Barry Zoumas* 1977
Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976
Continuous Production of Milk Crumb; *Bart Christiansen* 1976
The Problems and Advantages of Being a Small Manufacturer; *A.C. Pulakos* 1976
Engineering Considerations for Chocolate Refiner Operations; *Donald H. Butler* 1975
Sensory Evaluation and Its Relationship to the Chocolate and Confectionery Industry; *Patricia F. Vernon* 1975
Use of Chocolate and Confectionery Rejects; *W. Tresper Clarke* 1975
Quality Control–Use of Portable Temperature Recorders in Chocolate Processing; *Malcolm Campbell* 1974
Chocolate; *Silvio Crespo* 1973
Gloss on Chocolate and Confectionery Coatings–A study of its Characteristics, Achievement and Retention; *Jay C. Musser* 1973
Some Nutritional Aspects of Chocolate and Confectionery Products; *Barry L. Zoumas* 1973
A Survey of Recent Developments in Chocolate Manufacture; *Bernard W. Minifie* 1973
Enrobing; *Donald G. Mitchell* 1972
Liquor Mills and Refining; *Malcolm O. Campbell* 1972
An Update of Factors Determining Choice of Chocolate Coating and the Variables Involved; *Frank DeRoeck* . 1971
New Developments in Chocolate Processing in Europe; *J. Kleinert, PhD* 1970
New Developments in Chocolate and Confectionery in Europe; *Brian D. Powell, PhD* 1970
Newest Methods of Processing Chocolate Products; *Andrew Szegvardi* 1970
Chocolate Particle Size and Its Organoleptic Influence; *W. Rostagno, PhD* 1969
Developments in Fat Bloom Research on Dark Chocolate Coatings; *L.B. Campbell* 1968
Practical Chocolate Tempering; *Donald G. Mitchell* ... 1968
Colorimetry of Cocoa and Chocolate: An Analysis of the Problem; *F.J. Francis* 1967
Inter-Relations Between Casson Values and Other Properties of Sweet and Milk Chocolate; *Max Malm* 1967

COCOA AND CHOCOLATE
Chocolate Liquor

Technological Aspects of Liquor Grinding; *Gus Boller* . 1980

Experience of Using Imported Chocolate Liquor; *W. Rostagno, PhD* 1979

COCOA AND CHOCOLATE
Coating Fats

Chocolate: Fat Bloom During Storage; The Influence of Structural Elements; *Richard W. Hartel, PhD* 1999

Emulsifiers and their Effect on Confectionery Fats; *Edmund J. Wilson* 1999

The Nature of Fat Bloom in Molded Compound Coatings; *Karen Laustsen* 1991

Microprocessor Controlled Chocolate Tempering and Coating; *Rainer Laut* 1986

Lauric Fats for the Confectionery Industry; *Steven J. Laning* 1981

Factors Affecting Crystallization in Multi-Component Systems; *Mark Bamberger* 1980

European Trends Towards Usage of Vegetable Fats Other than Cocoa Butter in Chocolate; *B.O.M. Tonnesmann* 1977

COCOA AND CHOCOLATE
Cocoa Beans and Nibs

The Cocoa Tree and Its Environment; *Allen Young, PhD* 1999

Protecting Stored Cocoa Beans from Warehouse Insects–An Alternative System; *Stephen W. Bullington, PhD* . . 1998

Malaysian Cocoa Bean Quality Development; *Richard J.E. Duncan* 1991

Effect of Drying on Acidity, Volatile Fatty Acid and Pyrazine Content of Cocoa Bean; *Jinap Selamat, PhD* 1991

Cocoa Supply and Quality–W. Africa vs. Far East; *Robert W. Paulson* 1990

Developments in Cocoa Bean Processing Equipment; *Joachim Bauermeister* 1990

The Effect of Cocoa Bean Selection upon the Characteristics of Chocolate Products; *John Urbanski* 1989

Cacao Biotechnology, An Introduction; *Paul J. Fritz, PhD* 1987

Judging the Quality Cocoa Beans; *Silvio Crespo* 1985

A Biology of Insect Pests Affecting Stored Cocoa Beans; *Fred B. Jacobson* 1984

Our Changing Cocoa Supply; *Glenn Trout* 1983

Roasting in Humid Atmosphere; *Karl Mayer-Potschak* . 1983

Polyphenols–Tannins in Cocoa Beans; *Henry Kim and P.S. Keeney, PhD* 1983

Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans; *James T. Carlin, Stephen S. Chang, PhD, Oliver A.-L. Hsieh, PhD, Lucy Sun Hwang, PhD and Chi-Tang Ho, PhD* 1982

Structural Observations of Cocoa Beans and Chocolate During Processing; *Paul S. Dimick, PhD and Jeanne M. Hoskin, PhD* 1980

Improving World Cocoa Supplies; *Gordon Patterson* . . 1980

Effect of Roasting Temperature on Conched, High Quality Chocolate; *Silvio Crespo* 1978

Cocoa Beans and Future Supply Problems; *L. Russell Cook* 1977

Brazil's Program for the Expansion of Cocoa Production and Utilization; *Basil Barley, PhD and Paulo de T. Alvim, PhD* 1976

Cocoa Bean and Nib Treatment by Modern Techniques; *Joachim Bauermeister* 1975

Microbiological Activity and Its Effect on Cocoa Beans; *A.P. Hansen, PhD* 1975

Cocoa Beans and the Commodity Market; *Bernhard S. Blumenthal* 1974

Cleaning, Roasting and Winnowing of Cocoa Beans; *Daniel H. Wing* 1972

Selection of Beans and Blending; *Cemal E. Taneri* . . . 1972

Factors Affecting Cocoa Bean Prices; *James F. Sweeney* 1971

Methods of Manufacture of Special Cocoas and Their Uses; *B.W. Minifie* 1968

COCOA AND CHOCOLATE
Cocoa Butter

Chocolate: Fat Bloom During Storage; The Influence of Structural Elements; *Richard W. Hartel, PhD* 1999

A Report on PMCA Research; *John Urbanski* 1995

Influence of Phospholipids During The Crystallization of Hard and Soft Cocoa Butters; *Craig M. Savage and Paul S. Dimick, PhD* 1995

It Ain't Over Until...A Review of Post Cooling Tunnel Changes in the Cocoa Butter Phase of Chocolate; *Edward S. Seguine* 1995

Refining Treatments and the Crystallization Behavior of Hard and Soft Cocoa Butters and Formulated Dark Chocolate; *Ann Gutshall-Zakis* 1993

Enhancing Functional Behavior of Chocolate Via Cocoa Butter Fractions; *Mark Weyland* 1992

Principles of Cocoa Butter Crystallization; *Paul S. Dimick, PhD* 1991

The Effect of Cocoa Butter Origin, Milk Fat and Lecithin Level on the Temperability of Cocoa Butter Systems; *Maurice Jeffery* 1991

Influence of Milk Fat on the Crystallization and Melting Behavior of Cocoa Butter and Cocoa Butter Alternatives; *Gerard Hogenbirk* 1990

The Effect of Cocoa Butter on Chocolate Tempering and Bloom; *Dr. Hans R. Kattenberg* 1989

The Use of Cocoa Butter Replacers; *Bengt Petersson* . 1988

Characterization of Cocoa Butter Seed Crystals; *Paul S. Dimick, PhD and Thomas R. Davis* 1987

The Process of Cocoa Butter Solidification; *Paul S. Dimick, PhD and Thomas R. Davis* 1986

Cocoa Butter Crystallization; *Paul S. Dimick, PhD and Douglas M. Manning* 1984

Compatibility of Specialty Fats with Cocoa Butter; *Gerard Hogenbirk* 1984

COCOA AND CHOCOLATE– Cocoa Butter (continued)

Crystallization of Cocoa Butter and Vegetable Fats; *Silvio Crespo* 1983

Crystallization of Cocoa Butter and Vegetable Fats; *Ewald Heckmann and John Herrmann* 1983

Microscopic Methods of Evaluating Cocoa Butter Crystallization Studies; *Douglas M. Manning and Paul S. Dimick, PhD* 1981

Factors Influencing the Crystallization of Chocolate; *Gerrard G. Jewell, PhD* 1981

Cocoa Butter Equivalents Are Truly Specialty Natural Vegetable Fats; *R.W. Faulkner* 1981

Usefulness and Limitations of Fatty Acids Distribution Determination in the Confectionery Industry; *Giovanni Bigalli, PhD* 1981

Why Should Some Cocoa Butters' Crystallization Behaviors Change?; *Robert J. Davidson and Silvio Crespo* 1979

Cocoa and Cocoa Butter; *R.C. Welch, PhD* 1972

COCOA AND CHOCOLATE Cocoa Powder

Alkalization of Cocoa; *Michael J. Kostic* 1997

The Application of Cocoa Powders in Chocolate Confectionery as Function of Type and Quality of the Powder; *Hans R. Kattenberg* 1995

Cocoa Powder–Quality Control, Types and Uses; *Eppo Meursing, PhD* 1980

Detection of Carob Adulteration of Cocoa Powder; *Fred R. Albright, PhD, David V. Schumacher and Ray Major* 1978

Cocoa and Cocoa Butter; *R.C. Welch, PhD* 1972

COCOA AND CHOCOLATE Confectioners Coatings

Compound Coatings–Fats and Oils; *Edward I. Minson* . 1994

Pastel Coatings and the "Mottling Effect"; *Evert Timme* 1985

Confectionery Coating–One Company's Experience; *Edwin J. Abeling and Edward L. Hummel* 1978

Extend Your Line with Pastel Coatings; *Barton H. Siebers* 1976

A Current Review of Confectioners Coating; *Donald G. Mitchell* 1975

The Versatility of Modern Confectionery Coatings; *Donald W. Correll* 1974

COCOA AND CHOCOLATE Emulsifiers

Emulsifiers and their Effect on Confectionery Fats; *Edmund J. Wilson* 1999

Functional Effects of Emulsifiers in Chocolate; *Mark Weyland* 1994

The Use of Monoglycerides in Chocolate and Confectionery Coatings; *Jay C. Musser* 1980

COCOA AND CHOCOLATE Milk Chocolate

Maintaining Quality and Solving Problems in Milk Chocolate Applications; *William Dyer* 1998

Milkfat Fractions in Chocolate; *Kerry Kaylegian* 1997

Chocolate Crumb–A Unique Dairy Ingredient for Milk Chocolate; *Annasiet Siebenga, Ir. and Mirjam Bouwman-Timmermans* 1995

The Application of Cocoa Powders in Chocolate Confectionery as Function of Type and Quality of the Powder; *Hans R. Kattenberg* 1995

Incorporation of Milkfat Fractions Into Milk Chocolate; *Richard W. Hartel, PhD* 1992

Milk and Milk Derived Ingredients and Their Application in Chocolate, Confectionery Coatings and Confections; *A.G. Hugunin* 1982

Continuous Production of Milk Crumb; *Bart Christiansen* 1976

COCOA AND CHOCOLATE Moulding

Frozen Cone Technology; *Allan Aasted* 1997

Chocolate Moulds; *Hans-Peter Tschopp* 1996

Molds and Molding: Examples and Techniques; *Hank Whetstone* 1996

Classic Shell Moulding; *Martina Kief* 1992

Compact "One Shot" Center Forming; *Kent Serene* .. 1992

The Evolution of Compact and One-Shot Moulding Lines; *Peter Søsted* 1986

Moulds–Their Design and Care; *G.P. Loosemore* 1985

The Creating and Manufacture of a Chocolate Mould; *Paul M. Harbecke, PhD* 1985

Chocolate Moulding for the '80s; *Erik Bokkenheuser* . 1980

The Chocolate Moulding Concept in Today's Confectionery Operation; *C.G. Cockinos* 1973

COCOA AND CHOCOLATE Processing

Globalization of the Chocolate Industry: A Supplier's Perspective; *Pierre Vermaut* 1999

Shelf Life of Chocolate and Compound Coatings; *Mark Weyland* 1998

Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder; *Dale Messer, PhD, Patricia Jackson, Tracy Doane-Weideman and Phil Liescheski, PhD* 1998

Alkalization of Cocoa; *Michael J. Kostic* 1997

Production Options for Caramel/Nut and Chocolate Clusters; *Ross Bainbridge* 1997

Frozen Cone Technology, *Allan Aasted* 1997

Molds and Molding: Examples and Techniques; *Hank Whetstone* 1996

Chocolate Enrobing–Troubleshooting; *Gary Webb* ... 1996

Basics of Chocolate Panning; *Thomas Copping* 1996

Controlling the Conching Process; *Gregory Ziegler, PhD and Carlos Aguilar, PhD* 1994

COCOA AND CHOCOLATE–Processing (continued)

The Importance of Controlling Particle Size Reductions; *Stephen Beckett, PhD* 1994
Heat Treatment of Cocoa–Problems and Controlling; *Thomas Keme* 1994
Post-Harvest Practices: Controlling Practices That Will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product; *Brian K. Matlick and Sterling Thompson, PhD* 1994
Chocolate Manufacturing: Critical Process Controls–An Overview; *Marlene Stauffer* 1994
Lactose in Spray Dried Whole Milk Powder and the Processing of Milk Chocolate; *Carlos Aguilar and Gregory Ziegler, PhD* 1993
Conching, Factors Affecting Chocolate Quality; *William H. Pratt-Johnson* 1987
The Effect of Conching on Flavor Quality of Chocolate; *Kervin Martin* 1986
Update on Chocolate Processing Attritor Mills and Media; *Arno Szegvari* 1986
Comparison and Judgment of Conching Systems; *Dieter Ley* 1983
The Conching Process: The Role of Browning Reactions and Sulfur Compounds; *Jonathan C. Hoskin and Paul S. Dimick, PhD* 1982
Quantification of Volatile Fatty Acids During Conching; *Jeanne M. Hoskin and Paul S. Dimick, PhD* 1979
Effect of Conching on the Flavor of Dark Semi-Sweet Chocolate; *Francois Y. Maniere and Paul S. Dimick, PhD* . 1977
Conching–Why, When and How; *L. Russell Cook* 1976
Conching; *Barton H. Siebers* 1972
Progress in the Conching Process; *Norman W. Kempf* . . 1967

COCOA AND CHOCOLATE Viscosity

Turn, Turn, Turn...Casson Viscosity Revisited; *Edward S. Seguine* 1997
Chocolate Viscosity: A New Industry Method; *William E. Pieper* 1986
Viscosity Measurement of Chocolate; *David H. Howard* . 1982
A Simple, Inexpensive Instrument for Measuring Chocolate Viscosities; *Robert A. Martin, Jr., PhD* 1981
Quick Reliance Method for Measuring Yield Value, Plastic Viscosity and "MacMichael" Viscosity of Chocolate; *J. Whitfield Robbins* 1979

COLOR

Colorimetry Applied to the Food Industry; *Fabien R. Declercq* 1995
Color Measurement in Confectionery Products; *F.J. Francis* 1987
Colors and Their Applications to Confections; *J.H. von Elbe* 1983
A Simplified Method for Color Testing Chocolate; *Jay C. Musser* 1982
The Colorful World of Toxicology; *Paul F. Hopper, PhD* 1978
Natural Colors: What Works...What Doesn't; *Moise Riboh* 1978
Up-Date on Status of Synthetic Food Colors; *Jerome W. Kinnison* 1978
Current Status of Certified Colors; *Samuel Zuckerman* . 1977
Color Problems Facing the Confectioner and Possible Solutions; *Jerome W. Kinnison* 1974
Color–A Food Additive; *George F. Garcelon* 1971

COMPUTERS

Internet and Intranet Applications–Hype or Miracle in the Making?; *William R. Transue* 1997
Chocolate Temper Measurement; *Phillip G. Allen* 1995
Robots: A Proven Alternative to Manual Packaging; *Michael DeCollibus* 1994
Microprocessor Controlled Chocolate Tempering and Coating; *Rainer Laut* 1986
Computer Applications in the Confectionery Industry–Distributed Computer Control in a Confectionery Plant; *James P. Foster* 1985
Computer Controlled Confectionery Processing; *C.G. Cockinos* 1985
The Use of the Personal Computer in Confectionery Production; *Paul Kirsch* 1985

COOKIES

The Increasing Use of Confectionery in the Baking Industry and Vice Versa; *Carlous Sutton* 1994
Cookie Confectionery Combinations; *Edward I. Minson* . 1990

COOKING AND HEAT TRANSFER

Investigations on the Hot Air Roasting of Nuts; *Rainer Perren* 1997
Heat Treatment of Cocoa–Problems and Controlling; *Thomas Keme* 1994
The Effect of Heat Treatment on the Properties of Sweetened Condensed Milk in the Manufacture of Caramel; *Maria Carmen Bondi and Yukio Kakuda, PhD* 1993
Caramel and Toffee Cooking; *Steve Brown* 1993
The Effect of Thermal Processing on Confection Components; *Arthur P. Hansen, PhD* 1993
Syrup Cooking; *Kenneth J. Klacik* 1993
Direct Steam Cooking; *Carl O. Moore* 1993
Continuous Cooking of Starch Jellies; *Carl O. Moore* . 1975
Continuous Hard Candy Cooking; *Arthur A. Greenberg* . 1975
The Essential Elements and Actions in Various Types of High Performance Heat Exchangers, Evaporators and Cookers; *Edward L. Kells* 1973
Some Qualitative Aspects of Heat Transfer Film Activities in the Heating and Cooling of Foods; *E.L. Kells* 1969
Some Aspects of Heat Induced Changes in Confectionery Products; *P.G. Keeney, PhD and L.B. Campbell* 1967

COOLING

It Ain't Over Until...A Review of Post Cooling Tunnel Changes in the Cocoa Butter Phase of Chocolate; *Edward S. Seguine* 1995
Cooling Tunnel Design; *Kurt Muntener* 1988
Enrobing and Cooling Innovations; *Gerhard Ridderbusch* . 1970

PMCA Bibliography – Subject Index

CORN SWEETENERS

Corn Sweeteners and Confections; *John H. Nelson* .. 1982
The Outlook for Sugar and Corn Sweeteners; *William A. Cromarty* 1981
Stabilization of pH of Corn Syrup in Hard Candy; *B.R. Suri* 1967

CREAMS AND FONDANTS

Creme Centers: To Cast or Extrude...What's the Difference?; *John Cooke* 1997
The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance; *Ed Finchum and Jan Gunnerdal* 1994
Abstract of a Fondant Literature Search; *Ruth Musser* . 1986
Chemical Characterization of Crystal and Syrup Phases in Fondant; *Thomsen J. Hansen* 1982
The Technology and Structure in Dry Fondant Creams–Some Thoughts on Fudge and Nougats; *Fred Janssen* 1979
Oxidative Changes in Butter Creams; *P.G. Keeney, PhD, P.W. Smith and M.V. Taranto* 1971
Continuous Cooking and Casting of Creams; *Vincent Mills and Fred Nadler* 1968
Efficient Use of Frappe in Cast Creams; *Fred Janssen* . 1968
Cold Process Rolled Creams; *Claude D. Barnett* 1967
Continuous Forming and Coating of Rolled Creams; *W.C. Smith, Jr.* 1967
Structure and Production of Rolled Creams; *Fred Janssen* . 1967

CRUNCH INGREDIENTS

The Synergism of Crisped Rice; *George Abernathy* ... 1979
The Versatile Peanut; *S. Justin Harris, Sr.* 1979
The Natural Nut Approach; *Duane Lindsey* 1979
Some Unusual Crunches for Use in Chocolate Bars; *Bernard W. Minifie* 1979

EDUCATION

The Good Old Days–Candy Technology 1947; *W. Horton Corwin* 1996
Abstract of a Fondant Literature Search; *Ruth Musser* . 1986
Getting a Handle on Information Retrieval; *Michael Stefanacci* 1983
A Review of Current Literature on the Relationship Between Confections and Nutrition; *Stanley Segall, PhD* 1981
Another Approach to Technical Education; *Terry Richardson* 1979
Solingen–Confectionery Training School; *Karl-Heinz Weiss, PhD* 1979

EMULSIFIERS

Emulsifiers and their Effect on Confectionery Fats; *Edmund J. Wilson* 1999
Functional Effects of Emulsifiers in Chocolate; *Mark Weyland* 1994
An Overview of the Functionality of Surfactants in Chocolate Products; *James W. DuRoss* 1987
Emulsifiers in the Confectionery Industry; *Lyle C. Woods* 1975
Emulsifiers; *Paul Sartoretto* 1972

ENERGY

Managing Plant Utilities to Get Our Two Cents Worth; *Charles T. Fox, P.E.* 1995
Saving BTU's Means Saving Dollars; *James Thomas* .. 1983
Sweet Savings–Energy; *Donald C. Long* 1981

ENGINEERING

Avoiding Unsuccessful Scale Ups; *Leon Levine* 1999
Should You Supersize Your Mogul?; *Tim Murphy* 1999
Ergonomics–Common Sense Engineering; *Samuel S. Fulginiti* 1997
Production Options for Caramel/Nut and Chocolate Clusters; *Ross Bainbridge* 1997
Frozen Cone Technology; *Allan Aasted* 1997
Managing Plant Utilities to Get Our Two Cents Worth; *Charles T. Fox, P.E.* 1995
Batch to Continuous Processing, An Engineering Approach; *Tony E. Mathis* 1990
New Developments in Hard and Soft Candy Equipment; *Jack Collins* 1989
Computer Applications in the Confectionery Industry – Distributed Computer Control in a Confectionery Plant; *James P. Foster* 1985
Sweet Savings–Energy; *Donald C. Long* 1981
Designing a Modern High Efficiency Mixing and Refining Plant; *Gus Boller* 1978
Engineering Considerations for Chocolate Refiner Operations; *Donald H. Butler* 1975
Factors Governing The Planning, Building and Installation of Multi-Million Dollar Projects; *John K. Collier* 1974
Planning for New Facilities; *Vernon A. Ciske* 1973
Process Engineering and Its Assistance to Confectionery Manufacturers; *J.L. Robinson* 1968

ENVIRONMENTAL ISSUES

Cocoa Sustainability is Today's Tomorrow; *John Helferich* 1999
The Cocoa Tree and Its Environment; *Allen Young, PhD* . 1999
Protecting the Ozone Layer: Implications for the Confectionery Manufacturer; *Tim Cleary* 1993
HACCP in the TQM Environment; *Donald A. Corlett, PhD* . 1993
Packaging and Environmental Strategy: An Industry in Transition; *E. Joseph Stilwell* 1993

FATS AND OILS

Emulsifiers and their Effect on Confectionery Fats; *Edmund J. Wilson* 1999

FATS AND OILS (continued)

Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder; *Dale Messer, PhD, Patricia Jackson, Tracy Doane-Weideman and Phil Liescheski, PhD* 1998

Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997

Turn, Turn, Turn...Casson Viscosity Revisited; *Edward S. Seguine* 1997

Influence of Phospholipids During The Crystallization of Hard and Soft Cocoa Butters; *Craig M. Savage and Paul S. Dimick, PhD* 1995

It Ain't Over Until...A Review of Post Cooling Tunnel Changes in the Cocoa Butter Phase of Chocolate; *Edward S. Seguine* 1995

Fats and Oils in the Diet: Effects on Health; *Penny Kris-Etherton, PhD* 1994

Compound Coatings–Fats and Oils; *Edward I. Minson* . 1994

The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance; *Ed Finchum and Jan Gunnerdal* 1994

Fat Reduction in Confections; *Sylvia A. Jones* 1993

The Nature of Fat Bloom in Molded Compound Coatings; *Karen Laustsen* 1991

The Heart of the Tropical Oils Issue; *Penny Kris-Etherton, PhD and Frances Seligson, PhD* 1989

Monitoring and Controlling Oil Migration in Peanut Butter Confections; *John J. Shuleva, PhD* 1989

Pleasant and Unpleasant Roles of Lipases in Confectionery; *Michael J. Beavan, PhD* 1988

Practical Aspects of the Eutectic Effect on Confectionery Fats and Their Mixtures; *Giovanni L. Bigalli, PhD, Robert Houseal and Dennis Eichelberger* 1988

The Use of Cocoa Butter Replacers; *Bengt Petersson* . 1988

Saponification of Fats; *Gerard Hogenbirk* 1987

Measuring Solid Fat Content; *Jörgen Nilsson* 1986

Quality Considerations in the Selection of Confectionery Fats; *F.R. Paulicka* 1986

Cocoa Butter Crystallization; *Paul S. Dimick, PhD and Douglas M. Manning* 1984

Compatibility of Specialty Fats with Cocoa Butter; *Gerard Hogenbirk* 1984

Interpreting the Thermal Characteristics of Cocoa Butter Using the Differential Scanning Calorimeter; *Douglas Manning and Paul S. Dimick, PhD* 1983

Crystallization of Cocoa Butter and Vegetable Fats; *Silvio Crespo, Ewald Heckmann and John Herrmann* . 1983

Microscopic Methods of Evaluating Cocoa Butter Crystallization Studies; *Douglas M. Manning and Paul S. Dimick, PhD* 1981

Cocoa Butter Equivalents Are Truly Specialty Natural Vegetable Fats; *R.W. Faulkner* 1981

Non-Lauric Substitute and Replacer Confectionery Coating Fats; *Fred R. Paulicka* 1981

Lauric Fats for the Confectionery Industry; *Steven J. Laning* 1981

Usefulness and Limitations of Fatty Acids Distribution Determination in the Confectionery Industry; *Giovanni Bigalli, PhD* 1981

New Instrumental Directions in the Measurement of Thermal Characteristics of Confectionery Fats; *Steve Rikon and Ilona Kocan* 1980

Source Oil Labeling; *James N. Woebkenberg* 1978

European Trends Towards Usage of Vegetable Fats Other than Cocoa Butter in Chocolate; *B.O.M. Tonnesmann* 1977

The Formation and Characteristics of Flavor Components Derived from Food Lipids; *Paul S. Dimick, PhD* 1975

Hard Butter Review; *Jack Wolf* 1975

Keeping Quality of Candy Manufactured with Trace Hydrogenated Butteroil; *Joseph G. Leeder, P.M. Hwang and Stephen S. Chang* 1974

Fats and Oils: A General Review; *B.R. Wonsiewicz and D.T. Benefield* 1972

Phase Behavior of Fats in Confectionery Coating; *Fred R. Paulicka* 1970

Crystalline Behavior of Fats in Confectionery Coatings; *B.R. Wonsiewicz* 1967

Thermal Stability of Fats; *Donald W. Correll* 1967

FLAVORS

The Flavor-Fusion Illusion–The Psychology of Flavor; *Paul Rozin* 1996

Flavor Deterioration in Confections; *Michael J. Lynch* . 1994

Natural Flavor–What is 'Natural'; *James LaMarta* 1993

The Development of Lite and Sugarless Chocolate and Confectionery in Europe; *Ivan Fabry* 1992

Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans; *James T. Carlin, Stephen S. Chang, PhD, Oliver A.-L. Hsieh, PhD, Lucy Sun Hwang, PhD and Chi-Tang Ho, PhD* 1982

Flavors in Connections; *Herb Stein* 1981

The How and Why of Taste; *Joseph Brand, PhD* 1979

Encapsulation–What It Is and What It Can Do; *Patrick F. Donaldson* 1977

The Formation and Characteristics of Flavor Components Derived from Food Lipids; *Paul S. Dimick, PhD* 1975

Flavor Alterations in Milk Caramel Related to Changes in Composition and the Aroma Fraction; *K.T. Alapatra and P.G. Keeney, PhD* 1974

New Developments in Flavors; *D.A. Forss, PhD* 1971

The Sense of Taste; *Morley R. Kare* 1970

GUMS AND JELLIES

Rework: Sugar and Starch Based Products; *Leland Anderson* 1996

New Approaches to Gelling Agents in Confections; *Jan Poppe* 1995

Advances in Starch and Starchless Confectionery Moulding; *Gordon Steels* 1992

Factors Affecting Gel Strength of Gum Candies; *Frances Katz* 1991

GUMS AND JELLIES (continued)

Finishing and Packaging of Gums and Jellies; *Edmund J. Pyrz* 1991
The Behavior of Moulding Starch; *Roy H. Seager* 1991
Gums and Jelly Products and Formulations; *Melvin O. Warnecke* 1991

HARD CANDY

Hard Candy–Is It Really What We Think It Is?; *Walter Vink* 1998
Preventing Hard Candy Production Failures; *Naren Shah* . 1998
Hard Candy Aeration: Aeration of Boiled Sweets–Vertical Versus Horizontal Pullers; *Srini Ranganna* 1995
Hard Candy Aeration: Air Injection–The Automation of Hard Candy Aeration; *Julian Mann* 1995
Continuous Production of Sugar-Free Hard Candies; *Kenneth J. Klacik* 1989
Dextran in Hard Candy; *Walter Vink* 1988
Aeration of Hard Candy; *P.W. Jung* 1987
Center Filling of Hard Candy; *Timothy J. Long* 1985
Technology for the Production of Hard Candy, Caramels and Aerated Sweets; *Herman J. Van der Schaaf* 1985
Hard Candy–Processing and Quality Observations; *A.J. Chalmers* 1983
Continuous Aeration of Hard Candies; *Juergen A. Schlueter* 1982
Forming Hard Candy; *Timothy Long* 1980
Continuous Hard Candy Cooking; *Arthur A. Greenberg* 1975
Rolled Hard Candy–Packaging and Manufacturing; *Walter Vink* 1974
Hard Candy and Toffee; *M.B. Sherman, PhD* 1973
New Developments in Hard Candy Equipment; *Timothy J. Long* 1973
1971–Hard Candy and Continuous Cooking 8 Years Later–A Reappraisal; *A.B. Cramer, PhD* 1971
Filled Hard Candies; *Dieter K. Krachen* 1969
Clear Toy Manufacturing–Yesterday and Today; *Robert Shelley* 1969
Stabilization of pH of Corn Syrup in Hard Candy; *B.R. Suri* 1967

HUMIDITY

Karl Fisher Method to Measure Moisture; *John McLarnon, Robert A. Martin, Jr., PhD, and Robert Harshbarger* . . . 1982
Water Activity and its Importance to the Confectionery Industry; *Arun Kilara, PhD* 1981
Relationships Between Abnormal Processing Environments and Microbiological Problems in Confectionery Products; *Damien A. Gabis, PhD* 1981
Moisture Content or Moisture Condition?; *Frank C. Quinn* . 1970

INGREDIENTS

Confectionery Pastes from Almonds; *Sam Cunningham, PhD;* 1999
Emulsifiers and their Effect on Confectionery Fats; *Edmund J. Wilson* 1999
Globalization of the Chocolate Industry: A Supplier's Perspective; *Pierre Vermaut* 1999
Hazelnuts; *Erol Özugur* 1999
Much Ado About Nuts in Confections; *James C. Burg* . 1999
Peanut Pastes; *Rick Boyce* 1999
The Pulse of American Consumers' Attitudes Toward Lite Foods and Beverages; *Lyn O'Brien Nabors* 1997
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997
Unique Problems in Manufacturing Processes for Lite Snacks and Confections; *Harry Bergstrom* 1997
Investigations on the Hot Air Roasting of Nuts; *Rainer Perren* 1997
Milkfat Fractions in Chocolate; *Kerry Kaylegian* 1997
Rework: Is it Scrap or a Useful Ingredient?; *Walter Vink* . 1996
Rework: How did it Happen?; *Patrick Huffman* 1996
Rework: The Quality Assurance Standpoint; *Jan DeLuka* 1996
Rework: Chocolate Products; *Arthur M. Rittenberg* . . . 1996
Rework: Sugar and Starch Based Products; *Leland Anderson* 1996
The Flavor-Fusion Illusion–The Psychology of Flavor; *Paul Rozin* 1996
Allergens; *Steve Taylor, PhD* 1996
Dried Dairy Ingredients for Confectionery; *Steven J. Haylock, PhD* 1995
Chocolate Crumb–A Unique Dairy Ingredient for Milk Chocolate; *Annasiet Siebenga, Ir. and Mirjam Bouwman-Timmermans* 1995
Specialty Milks and Milk Derived Flavors in Confection s - Past, Present and Future; *Peter R. Freund, PhD* 1995
Modified Dairy Ingredients; *Thomas F. Diehl* 1995
Caramel–Milk, The Essential Ingredient; *Mel Warnecke, PhD* 1995
New Approaches to Gelling Agents in Confections; *Jan Poppe* 1995
The Application of Cocoa Powders in Chocolate Confectionery as Function of Type and Quality of the Powder; *Hans R. Kattenberg* 1995
Flavor Deterioration in Confections; *Michael J. Lynch* . 1994
New Options for Sucrose-Free Chocolate; *Philip M. Olinger* 1994
The Increasing Use of Confectionery in the Baking Industry and Vice Versa; *Carlous Sutton* 1994
Risks Associated with Peanut Products; *Wilbur A. Parker* 1994
Fats and Oils in the Diet: Effects on Health; *Penny Kris-Etherton, PhD* 1994
Compound Coatings–Fats and Oils; *Edward I. Minson* 1994
Functional Effects of Emulsifiers in Chocolate; *Mark Weyland* 1994
The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance; *Ed Finchum and Jan Gunnerdal* 1994
Fat Reduction in Confections; *Sylvia A. Jones* 1993

INGREDIENTS (continued)

Coconut–An Ingredient Overview; *Robert R. Bianca* .. 1992
The Use of Fruit Juice in Confections; *Hans Hanke, PhD* 1992
The Magic of Lecithin; *Alan Geisler* 1991
The Effects of Milk Sources and Pretreatment on Properties of Caramel; *Yukio Kakuda, PhD* 1990
Applications of Freeze-Dried Fruits in Confectionery; *W.C. Mickelberry, PhD* 1989
New Specialty Starches–Departures from Tradition; *Carl Moore* 1988
Starches in Candy; *Edgar Van Allsburg* 1987
Gelatin-Based Jelly Confections; *Duncan McDonald* .. 1986
Antioxidant Applications in the Confectionery Industry; *Daniel Buck* 1985
Coconut in Candy Making; *Max E. Ruehrmund* 1984
Starch Moulding Technology Today; *Normand E. Carrier, P.E.* 1982
Starch as an Ingredient for use in Confections; *Paul S. Smith* 1982
Starchless Moulding–1982; *Richard Verity* 1982
Starch Casting; *Harry Van Blunk* 1980
The Significance of Properties of Different Gelatin Types to Their Application; *Christopher B. Hudson, PhD* 1978
Detection of Carob Adulteration of Cocoa Powder; *Fred R. Albright, PhD, David V. Schumacher and Ray Major* 1978
Pectin Jelly Manufacturing; *John W. Vassos* 1978
Pectins in Confections; *Philip Fass* 1977
New Starches: A Key to New Products and Lower Costs to the Confectioner; *Paul S. Smith* 1975
Coconut in Candy Making; *M.E. Ruehrmund* 1974
Starches and Glucose Syrups with Controlled Functionalities; *Eugene L. Powell, PhD* 1971

MANAGEMENT

A Modern Quality Program: Specifications, Procedures and Inspections for Today's Candy Manufacturer; *Greg Johnson and Walt Webster* 1999
Commodity Risk Management; *Lee McConnell* 1997
Chocolate Regulations–Disharmony in a Harmonized European Market; *Karsten Keunecke, PhD* 1996
Using Statistical Methods: Improving your Processes; *Joan Chibe* 1996
Successful Confectionery Exporting–A Case Study; *Mark Haley* 1996
A Brief Introduction to Some of the Practical Aspects of the Kosher Laws for the Confectionery Industry; *Joe M. Regenstein, PhD* 1996
Is ISO9000 For You?; *John Boortz* 1995
Managing Plant Utilities to Get Our Two Cents Worth; *Charles T. Fox, P.E.* 1995
ISO 9000–Your Passport to Europe and the World; *Patricia Jean Armstrong* 1994
Supplier Partnering for Mutual Profitability; *Robert D. Bottel* 1993
The Quality Improvement Process at Cargill; *Michael J. Langridge* 1993
Total Quality Management Systems; *Dan Hopkins* ... 1992
Implications of the Transition from Automation to Process Control Manufacturing Environments; *Peter N. Rogers* 1990
Food Products and Crisis Management; *Frederick Hegele* 1989
2,478 Ways to Reduce Federal Spending; *J. Peter Grace* 1989
Total Plant Integration; *Bill Felegyhazi and Robert Wenstrup* 1988
Inspection of the Workplace Environment: Benefits to Quality and Productivity; *Robert C. Graham* 1986
Consumer Issues: The Problems and Opportunities for the Food Industry; *Mary E. Powers* 1986
Training for Plant Personnel in GMP's; *Eric Sturtz* 1986
Computer Applications in the Confectionery Industry–Distributed Computer Control in a Confectionery Plant; *James P. Foster* 1985
Interactions Between Regulators and Industry; *Leroy C. Corbin, Jr.* 1985
Postwar Development of German Confectionery Machinery Manufacturers; *Otto Hänsel* 1985
The Use of the Personal Computer in Confectionery Production; *Paul Kirsch* 1985
Evolutionary Changes in the Confectionery World; *Rudolf Sprüngli, Jr., PhD* 1983
Recent Developments in Chocolate and Chocolate Confectionery in Europe and the Outlook for the Future; *Brian D. Powell, PhD* 1982
Wholesale and Retail Manufacturers Work Together to Satisfy America's Sweet Taste; *Thomas J. Sullivan* ... 1982
Sweet Savings–Energy; *Donald C. Long* 1981
Legal and Practical Aspects of Product Liability; *Tom Lillard* 1980
Cost Controls in a Single Product Company; *Carl A. Goldenberg* 1979
Saving Energy–Sweeten Profits; *T.M. Lewis* 1979
Mutual Dependence of Research with Public Relations and Public Affairs in the Chocolate Industry; *Richard T. O'Connell* 1979
Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976
Compliance in a Smaller Plant; *I.B. Born* 1976
The Problems and Advantages of Being a Small Manufacturer; *A.C. Pulakos* 1976
Systems Management–A New Concept–Maintaining and Cleaning Your Plant; *Oscar Telesca* 1976
Factors Governing the Planning, Building and Installation of Multi-Million Dollar Projects; *John K. Collier* 1974
Planning for New Facilities; *Vernon A. Ciske* 1973
Plant Operation; *W. Horton Corwin* 1973
Quality Control and Management; *Joseph M. Laino* .. 1973
Product Liability and the Confectionery Manufacturer; *Sidney H. Willig, PhD* 1972
American Confectionery Technology and Experience Become International Services; *W. Tresper Clarke* ... 1971

PMCA Bibliography – Subject Index

MANAGEMENT (continued)

Consumerism and the Confectionery Industry; *Frank E. McLaughlin* 1971
Critical Points of Focus in Decision Making; *G. Jay Anyon, PhD* 1970
New Product Development–A Major Challenge in Coordination; *Austin J. Hayden* 1968
Experimentation and the Building of Alternatives in the Test Marketing of Foods; *Allan D. Orman* 1967

MARKETING

Consumer Trends; *Bill Pullia* 1999
Innovations in Packaging–Absorbers and Scavengers; *Ray Germonprez* 1999
Specialty Inks; *Dan McKenney* 1999
Essential Elements of Kids Packaging; *Jay Tapper* ... 1998
The Confectionery Signature–Printing on Beans; *Peter Cain and Michael Bianco* 1998
The Pulse of American Consumers' Attitudes Toward Lite Foods and Beverages; *Lyn O'Brien Nabors* 1997
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997
Unique Problems in Manufacturing Processes for Lite Snacks and Confections; *Harry Bergstrom* 1997
Internet and Intranet Applications–Hype or Miracle in the Making?; *William R. Transue* 1997
Successful Confectionery Exporting–A Case Study; *Mark Haley* 1996
Review of New and Existing Techniques of Consumer Testing of Confectionery Products With Children; *Dian Dorian* 1995
The Increasing Use of Confectionery in the Baking Industry and Vice Versa; *Carlous Sutton* 1994
Confectionery Usage with the Aging U.S. Population; *Anton Angelich* 1994
Campbell Brands Preferred Around the World; *Robert Subin* 1993
A Commercial Caper; *Reginald Ohlson* 1992
The European Economic Community and its Effects on U.S. Industry; *Roger Bird, PhD* 1990
Trends, Lifestyles and the Candy Industry; *Carol C. Coy* 1990
Innovation and Quality–For Success in the '90s; *Ned Mitchell* 1988
Pleasurable Food–The Way Ahead; *Reginald J. Ohlson* . 1988
Competitive Inroads on Chocolate and Confectionery; *Grace A. Thomas* 1987
Consumer Issues: The Problems and Opportunities for the Food Industry; *Mary E. Powers* 1986
Quality Assurance from a Sales and Marketing Perspective; *Rod F. Eaken* 1985
Restoring Halloween; *James C. Boyle* 1984
The Marketing of Chocolate and Chocolate Coated Confectionery Products; *Gordon Wells* 1984
New Products–Marketing; *Frank P. Paris* 1980
Compacted Candy Concepts; *Joseph P. Mallee* 1976
Quality Control–Merchandising; *Victor Palenske* 1974

MICROBIOLOGY

Rapid *Salmonella* Methodology in the Chocolate Industry; *Lori B. Sweger* 1993
Microbiological Considerations in Processing Confectionery Rework; *C. Robert Graham* 1989
A Review of the *Salmonella* Problems in Chocolate Products and Confectionery; *Fred B. Jacobson* 1986
Relationships between Abnormal Processing Environments and Microbiological Problems in Confectionery Products; *Damien A. Gabis, PhD* 1981

MILK/DAIRY PRODUCTS

Milk Protein Functionality in Caramel Texture; *Chandrani Atapattu, PhD and Yukio Kakuda, PhD* 1998
Milkfat Fractions in Chocolate; *Kerry Kaylegian* 1997
Dried Dairy Ingredients for Confectionery; *Steven J. Haylock, PhD* 1995
Chocolate Crumb–A Unique Dairy Ingredient for Milk Chocolate; *Annasiet Siebenga, Ir. and Mirjam Bouwman-Timmermans* 1995
Specialty Milks and Milk Derived Flavors in Confections–Past, Present and Future; *Peter R. Freund, PhD* 1995
Modified Dairy Ingredients; *Thomas F. Diehl* 1995
Caramel–Milk; The Essential Ingredient; *Mel Warnecke, PhD* 1995
Lactose in Spray Dried Whole Milk Powder and the Processing of Milk Chocolate; *Carlos Aguilar and Gregory Ziegler, PhD* 1993
The Effect of Heat Treatment on the Properties of Sweetened Condensed Milk in the Manufacture of Caramel; *Maria Carmen Bondi with Yukio Kakuda, PhD* 1993
Incorporation of Milkfat Fractions Into Milk Chocolate; *Richard W. Hartel, PhD* 1992
The Effects of Milk Sources and Pretreatment on Properties of Caramel; *Yukio Kakuda, PhD* 1990
Pleasant and Unpleasant Roles of Lipases in Confectionery; *Michael J. Beavan, PhD* 1988
Milk and Milk Derived Products as Components of Confectionery Products; *Thomas M. Gilmore* 1988
Developments in the Ice Cream Industry Important to Chocolate and Confectionery Manufacturers; *Philip Keeney, PhD* 1988
Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream; *Richard B. Smittle, PhD, Terry Amoroso and Ralph Astarita* 1988
Milk and Milk Derived Ingredients and Their Application in Chocolate; Confectionery Coatings and Confections; *A.G. Hugunin* 1982
Photochemical Effects on the Constituents of Milk; *Paul S. Dimick, PhD* 1978
The Future of Milk Products in Candy Cookery; *John Look* 1977
Continuous Production of Milk Crumb; *Bart Christiansen* . 1976
Subjective and Objective Evaluation of Milk Caramel; *Barbara L. Gingrich and Paul S. Dimick, PhD* 1976

MILK/DAIRY PRODUCTS (continued)

Flavor Alterations in Milk Caramel Related to Changes in Composition of the Aroma Fraction; *P.G. Keeney, PhD and K.T. Alapatra* 1974
New Developments in Milk Products; *M.J. Pallansch, PhD* . 1974
Application of Basic Research Principles to the Development of Improved Dehydrated Milk Products; *M.J. Pallansch* 1970

MOULDING, CONFECTIONERY

Should You Supersize Your Mogul?; *Tim Murphy* 1999
Creme Centers: To Cast or Extrude...What's the Difference?; *John Cooke* 1997
Chocolate Moulds; *Hans-Peter Tschopp* 1996
Extruding and Depositor–Extruding; *Tom Myers* 1992
Compact "One Shot" Center Forming; *Kent Serene* . . 1992
Advances in Starch and Starchless Confectionery Moulding; *Gordon Steels* 1992
Starchless Moulding–1982; *Richard Verity* 1982

NOUGAT

Salt Water Taffy and Nougat Production; *John Cooke* . 1995
Continuous Production of Aerated Sugar Confectionery; *Herman Van der Schaaf* 1977
Continuous Nougat Manufacturing; *William E. Wester* . 1972

NUTRITION

Managing Food Allergens; *Nancy Erdman* 1999
The Pulse of American Consumers' Attitudes Toward Lite Foods and Beverages; *Lyn O'Brien Nabors* 1997
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997
Unique Problems in Manufacturing Processes for Lite Snacks and Confections; *Harry Bergstrom* 1997
Fats and Oils in the Diet: Effects on Health; *Penny Kris-Etherton, PhD* 1994
The Heart of the Tropical Oils Issue; *Frances Seligson, PhD and Penny Kris-Etherton, PhD* 1989
Pleasurable Food–The Way Ahead; *Reginald J. Ohlson* 1988
Candy, Science and Myths; *Daniel Rosenfield* 1987
Nutrition and Athletics; *David Lineback* 1983
A Review of Current Literature on the Relationship between Confections and Nutrition; *Stanley Segall, PhD* 1981
Developments and Trends in the Sweetener Industry; *G. Norris Bollenback, PhD* 1976
The FDA Position on Nutritional Fortification in Snack Foods and Confections; *John E. Vanderveen, PhD* . . . 1976
The Role of Confections in the Total American Diet; *Barry L. Zoumas, PhD* 1976
Practical Biological Testing in Confectionery Plants; *Birger Ostergren* 1974
Quality Control From the Microbiological Point of View; *C. Robert Graham, PhD* 1974
How Candy Can Be a Health Food; *Claude D. Barnett* . 1973
Some Nutritional Aspects of Chocolate and Confectionery Products; *Barry L. Zoumas* 1973

NUTS

Confectionery Pastes from Almonds; *Sam Cunningham, PhD* 1999
Hazelnuts; *Erol Özugur* 1999
Much Ado About Nuts in Confections; *James C. Burg* . 1999
Peanut Pastes; *Rick Boyce* 1999
Investigations on the Hot Air Roasting of Nuts; *Rainer Perren* 1997
Production Options for Caramel/Nut and Chocolate Clusters; *Ross Bainbridge* 1997
Risks Associated with Peanut Products; *Wilbur A. Parker* 1994
The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance; *Ed Finchum and Jan Gunnerdal* 1994
Almonds–Review; *Sam D. Cunningham, PhD* 1991
Walnuts–The Inside Story; *L. Duane Lindsay* 1991
Peanut Technology; *Wilbur A. Parker* 1991
Peanuts in Confections; *Jasper G. Woodroof, PhD* 1989
Sorting of Nut Meats; *George Dodge* 1987
Factors Affecting Quality of Processed Peanuts Utilized for Chocolate and Confectionery Products; *Hans Dresel and Clyde Young* 1984
The Versatile Peanut; *S. Justin Harris, Sr.* 1979
The Natural Nut Approach; *Duane Lindsey* 1979

PACKAGING

Specialty Inks; *Dan McKenney* 1999
Innovations in Packaging–Absorbers and Scavengers; *Ray Germonprez* 1999
Essential Elements of Kids Packaging; *Jay Tapper* . . . 1998
Why Do We Package?; *William Newton and Walter Vink* . 1998
Packaging the Package; *William R. Pierce, Jr.* 1998
Digital Package Printing; *Robert Sherer* 1998
A Brief Introduction to Some of the Practical Aspects of the Kosher Laws for the Confectionery Industry; *Joe M. Regenstein, PhD* 1996
Robots: A Proven Alternative to Manual Packaging; *Michael DeCollibus* 1994
Packaging and Environmental Strategy: An Industry in Transition; *E. Joseph Stilwell* 1993
Packaging for the Confectionery Business in the '90s; *Robert J. Ginsberg* 1990
Packaging–Waste Issues; Findings and Recommendations; *Keith Ashley* 1990
Partners in Quality; *S. Howard McKinley* 1990
Solid Waste Solution (Packaging); *Robert J. Barrett* . . 1990
Trends in Flexible Packaging; *David Heintz* 1990

PACKAGING (continued)

The Future of Packaging Systems in the Confectionery Industry; *Stewart A. Armstrong* 1990
Flavor and Odor Protection of Packaging Films; *James Hagenbaugh* 1987
Assortment Chocolates–From Hand Packing to Robotics; *Sam Bruce* 1985
Barrier Properties of Plastics Packaging Materials as Related to the Quality and Storage Stability of Packaged Products; *Jack R. Giacin, PhD and Bruce Harte, PhD* . 1984
The Product, The Package and Performance; *Lee Brazier* 1983
Automated Bar Wrapping and Packing; *Charles T. Raymond* 1981
Metallized Polyester–The Trend Setter in Flexible Packaging; *Donald W. Kudner* 1980
Plastics for Confectionery; *Lee Brazier* 1980
Packaging Equipment Trouble Shooting; *Eric Barr* ... 1980
Paperboard Packaging for Confections; *William Bracken* 1980
Caramel–A Review; *Edmund J. Pyrz* 1976
Automation in Candy and Chocolate Packaging Today and Tomorrow; *August R. Heinzer* 1975
Systems Approach to Form-Fill-Seal; *Albert L. Racine* . 1975
Quality Control In Packaging–Liability or Asset?; *Duane Fox* 1974
Rolled Hard Candy–Packaging and Manufacturing; *Walter Vink* 1974
Wrapping Machines/Trouble Shooting; *Robert Hartmaier* 1974
Packaging; *A.L. Boughner and David H. Gring* 1973
The Paper Manufacturer's Role in Preventing Confectionery Packaging Problems; *Paul E. Trout, PhD* 1972
Quality Control of Paper and Paperboard; *Paul E. Trout, PhD* 1972
Testing Methodology for Packaging Materials; *Robert P. Allen* 1970
Cellophane Today; *Robert McCarron* 1969
Packaging Symposium; *John W. Vassos, moderator* ... 1969
Packaging with Thermoplastic Films; *Alan E. Hiley* ... 1969
Why Laminations? *John G. Fleckenstein* 1969

PANNING

Basics of Chocolate Panning; *Thomas Copping* 1996
Sugarless Panning; *Robert F. Boutin* 1992
Chocolate Panning; *Reg J. Groves* 1992
Optimizing Sugar Coating Using Response Surface Methodology; *Philip A. Cartier* 1992
Continuous Panning–Fact or Myth?; *David K. Isganitis* 1992
Panning–An Overview; *Michael Lynch, Jr.* 1992
Side Vented Confectionery Pan Cooling Equipment; *Eugene Furmanski* 1984
Modern Panning Technology; *Philip Easterly* 1980
Problem Solving in Revolving Pan Processing; *Reg J. Groves* 1978
Dextrose: The Alternative to Sucrose in Panned Confections; *Harold E. Horn* 1977
Automatic Sugar Coating; *Henry Samton* 1975
Chocolate Panning; *Frank R. De Roeck* 1972
Film Coating; *Charles A. Signorino, PhD* 1969
Continuous Sugar and Chocolate Panning; *Walter Zopf* 1969

PERSONNEL

Ergonomics–Common Sense Engineering; *Samuel S. Fulginiti* 1997
Building Success into Your Employee Participation Program; *Robert G. Klueppel* 1986
Employee Involvement Circle Program, Quality Circles Symposium; *P.J. McGarry* 1986
Training for Plant Personnel in GMP's; *Eric Sturtz* 1986
Quality Control–The Purchasing Agent's Role; *P.W. Kaiser* 1974
In Plant Training of Supervisors for Tomorrow; *John M. Moon* 1969

PROCESSING

Avoiding Unsuccessful Scale Ups; *Leon Levine* 1999
Chocolate: Fat Bloom During Storage; The Influence of Structural Elements; *Richard W. Hartel, PhD* 1999
Should You Supersize Your Mogul?; *Tim Murphy* 1999
Food Allergens; *Susan L. Hefle, PhD* 1998
Milk Protein Functionality in Caramel Texture; *Chandrani Atapattu, PhD and Yukio Kakuda, PhD* 1998
Conveying of Ingredients in Chocolate Manufacturing; *Kurt Rusterholz* 1998
Unique Problems in Manufacturing Processes for Lite Snacks and Confections; *Harry Bergstrom* 1997
Investigations on the Hot Air Roasting of Nuts; *Rainer Perren* 1997
Turn, Turn, Turn...Casson Viscosity Revisited; *Edward S. Seguine* 1997
Truffles and Pralines; *Christopher Taylor* 1997
Production Options for Caramel/Nut and Chocolate Clusters; *Ross Bainbridge* 1997
Creme Centers: To Cast or Extrude...What's the Difference?; *John Cooke* 1997
Frozen Cone Technology; *Allan Aasted* 1997
Rework: Is it Scrap or a Useful Ingredient?; *Walter Vink* 1996
Rework: How did it Happen?; *Patrick Huffman* 1996
Rework: The Quality Assurance Standpoint; *Jan DeLuka* 1996
Rework: Chocolate Products; *Arthur M. Rittenberg* ... 1996
Rework: Sugar and Starch Based Products; *Leland Anderson* 1996
The Good Old Days–Candy Technology 1947; *W. Horton Corwin* 1996

PROCESSING (continued)

Using Statistical Methods: Improving Your Processes; *Joan Chibe* 1996
Chocolate Moulds; *Hans-Peter Tschopp* 1996
Molds and Molding: Examples and Techniques; *Hank Whetstone* 1996
Chocolate Enrobing–Troubleshooting; *Gary Webb* . . . 1996
Basics of Chocolate Panning; *Thomas Copping* 1996
Is ISO 9000 For You?; *John Boortz* 1995
Managing Plant Utilities to Get Our Two Cents Worth; *Charles T. Fox, P.E.* 1995
Influence of Phospholipids During The Crystallization of Hard and Soft Cocoa Butters; *Craig M. Savage and Paul S. Dimick, PhD* 1995
It Ain't Over Until...A Review of Post Cooling Tunnel Changes in the Cocoa Butter Phase of Chocolate; *Edward S. Seguine* 1995
Salt Water Taffy and Nougat Production; *John Cooke* . 1995
Technology and Techniques for the Production of Marshmallow; *Reg Groves* 1995
Hard Candy Aeration: Aeration of Boiled Sweets–Vertical Versus Horizontal Pullers; *Srini Ranganna* 1995
Hard Candy Aeration: Air Injection–The Automation of Hard Candy Aeration; *Julian Mann* 1995
Vacuum Aeration; *Thomas L. Wolfe* 1995
Controlling the Conching Process; *Gregory Ziegler and Carlos Aguilar* 1994
The Importance of Controlling Particle Size Reductions; *Stephen Beckett, PhD* 1994
Heat Treatment of Cocoa–Problems and Controlling; *Thomas Keme* 1994
Post-Harvest Practices: Controlling Practices That Will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product; *Brian K. Matlick and Sterling Thompson, PhD* 1994
Chocolate Manufacturing: Critical Process Controls–An Overview; *Marlene Stauffer* 1994
Effect of Thermal Processing on Confection Components; *Arthur P. Hansen, PhD* 1993
Advances in the Technology of Compressed Tablet Production; *Walter Vink* 1993
Optimizing Sugar Coating Using Response Surface Methodology; *Philip A. Carter* 1992
Continuous Bar Production–Sheeting and Cutting; *Erhard Hilker* 1992
Extruding and Depositor–Extruding; *Tom Myers* 1992
Electromyography Versus Instron Texture Measurement of Confectionery Products; *Irvine Smalls* 1992
Continuous Tempering Studies on Model Confectionery Systems; *Deryck J. Cebula, PhD* 1991
Flexible Automation in the Food Processing Industry; *Larry Klassen* 1991
Near Infrared Analysis of Critical Processing Parameters in the Manufacture of Confectionery Products; *Cynthia Kradjel* 1991
The Tempering Process; *Edward S. Seguine* 1991
The Continuation of Tempering After Production; *John J. Urbanski* 1991
Confectionery Processing on a Kneading Extruder; *John A. Vessa* 1991
Developments in Cocoa Bean Processing Equipment; *Joachim Bauermeister* 1990
Overview and Confectionery Industry's Concerns; *Paul W. Hess, PhD* 1990
Waste Control–Productivity: Balancing the Equation; *Paul W. Hess, PhD* 1990
Water Jet Cutting in the Food Processing Industry; *David Lombard* 1990
Batch to Continuous Processing; An Engineering Approach; *Tony E. Mathis* 1990
Treatment of High Strength Confectionery Wastes; *Scott Johnston* 1990
Universal Chocolate Systems; *Stuart S. Anderson* 1989
The Classical System; *Gus Boller* 1989
Dry Grinding and Mixing of Compound Coatings; *Volker Eynck* 1989
The Compact Chocolate Production System; *Helmut Schmid, Dipl.-Ing.* 1989
Monitoring and Controlling Oil Migration in Peanut Butter Confections; *John J. Shuleva, PhD* 1989
New Developments in Hard and Soft Candy Equipment; *Jack Collins* 1989
The Attrition Ball Mill System; *Kees C. Taderna* 1989
Enrobing Technology; *Maurice Jeffery* 1988
Developments in the Ice Cream Industry Important to the Chocolate and Confectionery Manufacturers; *Philip Keeney, PhD* 1988
Problem Identification in Enrobing Operations; *Ron Lees* 1988
Center Preparation; *Tom Myers* 1988
Updated Technologies in Honey-Combing; *Juergen Schlueter* 1988
Enrober and Bottomer Design; *Heinz Schremmer* 1988
Factors Influencing the Taste, Selection and Specification of Chocolate; *Edward S. Seguine* 1988
Inspection of the Workplace Environment: Benefits to Quality and Productivity; *C. Robert Graham, PhD* . . . 1986
Licorice and the Influence of Raw Materials on the Production and Process of Extruded Products; *E. Brian Jackson* 1986
Some Practical Aspects of Selected Particle Size Determination Techniques; *David M. Stumpf* 1986
Antioxidant Applications in the Confectionery Industry; *Daniel Buck* 1985
Computer Controlled Confectionery Processing; *C.G. Cockinos* 1985
The Use of the Personal Computer in Confectionery Production; *Paul Kirsch* 1985
Technology for the Production of Hard Candy, Caramels and Aerated Sweets; *Herman J. Van der Schaaf* 1985
Factors Affecting Quality of Processed Peanuts Utilized for Chocolate and Confectionery Products; *Hans Dresel and Clyde Young* 1984
New Extrusion Technology for Confectionery Products; *Gordon Huber* 1984
Controlling the Browning Reaction in Confections; *Arun Kilara* 1984

PMCA Bibliography – Subject Index

PROCESSING (continued)

Theories and Practice of Thin Film Liquor Roasting and Pretreatment Technology; *Armin Schmitt* 1984
Dessert Topping Technology; *Robert W. Schumann* ... 1984
Managing New Product Technological Resources; *David Schengrund* 1983
Understanding the Uses and Limitations of Sensory Evaluation Before Testing; *Gail Vance Civille* 1982
Reclaiming Confectionery Rework; *Harvey B. Krohn* .. 1982
Sugar Wafer Manufacturing; *Johann Haas* 1982
Continuous Aeration of Hard Candies; *Juergen A. Schlueter* 1982
Technology for the Manufacture of Pralines and Bars with Formpress Systems; *Frank Altvater* 1981
Sweet Savings–Energy; *Donald C. Long* 1981
A Simple Inexpensive Instrument for Measuring Chocolate Viscosities; *Robert A. Martin, Jr., PhD* 1981
Automated Bar Wrapping and Packing; *Charles T. Raymond* 1981
New Products–Production; *Claude D. Barnett* 1980
Continuous Bar Production–Updated; *Gerhard Ridderbusch* 1980
The Selection and Purchase of Equipment; *Donald G. Mitchell* 1977
Continuous Production of Aerated Sugar Confectionery; *Herman Van der Schaaf* 1977
Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976
Continuous Production of Milk Crumb; *Bart Christiansen* 1976
Compacted Candy Concepts; *Joseph P. Mallee* 1976
The Problems and Advantages of Being a Small Manufacturer; *A.C. Pulakos* 1976
Extend Your Line with Pastel Coatings; *Barton H. Siebers* 1976
Continuous Production of Aerated Confections; *Justin J. Alikonis* 1975
Cocoa Bean and Nib Treatment by Modern Techniques; *Joachim Bauermeister* 1975
Resource Recovery from Solid Waste; *J.F. Bernheisel* .. 1975
Use of Chocolate and Confectionery Rejects; *W. Tresper Clarke* 1975
Continuous Hard Candy Cooking; *Arthur A. Greenberg* 1975
Automation in Candy and Chocolate Packaging Today and Tomorrow; *August R. Heinzer* 1975
Continuous Cooking of Starch Jellies; *Carl O. Moore* . 1975
Systems Approach to Form-Fill-Seal; *Albert L. Racine* . 1975
Automatic Sugar Coating; *Henry Samton* 1975
New Starches: A Key to New Products and Lower Costs to the Confectioner; *Paul S. Smith* 1975
Starch Casting and Moguls; *Peter van B. Heide* 1975
Sensory Evaluation and Its Relationship to the Chocolate and Confectionery Industry; *Patricia F. Vernon* 1975
Small Processing Equipment; *Erwin von Allmen* 1975
Candy Extrusion; *Frank Altvater* 1974
Quality Control–Use of Portable Temperature Recorders in Chocolate Processing; *Malcolm Campbell* 1974
Wrapping Machines/Trouble Shooting; *Robert Hartmaier* 1974
Problem Solving in Confectionery; *Fred Janssen* 1974
Plant Operation; *W. Horton Corwin* 1973
General Manufacturing; *Fred Janssen* 1973
The Essential Elements and Actions in Various Types of High Performance Heat Exchangers, Evaporators and Cookers; *Edward L. Kells* 1973
Quality Control and Management; *Joseph M. Laino* .. 1973
New Developments in Hard Candy Equipment; *Timothy J. Long* 1973
A Survey of Recent Developments in Chocolate Manufacture; *Bernard W. Minifie* 1973
Liquor Mills and Refining; *Malcolm O. Campbell* 1972
Shell Plant and Moulding; *W. Tresper Clarke* 1972
Hollow Moulding Chocolate; *R.M. Palmer* 1972
Jelly and Gum Manufacturing; *Paul S. Smith* 1972
Economical and Quality Aspects of Some Chocolate Production Phases; *Robert Tanner* 1972
Ball Mill Production; *Robert Tanner* 1972
Continuous Nougat Manufacturing; *William E. Wester* . 1972
Making Your Operation Pay; *Charles W. Vaughan* 1971
Increasing Plant Efficiency; *Claude D. Barnett* 1970
Symposium: Waste Management and the Confectionery Industry; *Stanley Segall, PhD* 1970
Water Pollution Control; *William Sitman* 1970
Decorating Candy–Technical Report; *Roland D. Joffe* . 1970
Air Pollution; *Henry C. Wohlers, PhD* 1970
Technological Changes and the Effects Upon Candy Making and Its Quality Control (A Production Viewpoint); *Earl G. Peterson* 1969
Plant Layout Planning; *Edmond A. Siebert, Jr.* 1969
Electrostatic Phenomena in Candy and Chocolate Manufacture; *W. Tresper Clarke* 1968
Pressure Beating Process; *J.W. Mansvelt* 1968
Continuous Candy Making; *Fred L. Schrade* 1967
New Advances in Automatic Chocolate Coating and Tempering; *John C. Walsh* 1967
New Techniques in the Continuous Production of Confectionery Items; *Jack E. Postl* 1967
A Systems Approach to Machinery Requirements; *C.G. Cockinos* 1967

QUALITY ASSURANCE/CONTROL

Chocolate: Fat Bloom During Storage; The Influence of Structural Elements; *Richard W. Hartel, PhD* 1999
Managing Food Allergens; *Nancy Erdman* 1999
A Modern Quality Program: Specifications, Procedures and Inspections for Today's Candy Manufacturer; *Greg Johnson and Walt Webster* 1999
Food Allergens; *Susan L. Hefle, PhD* 1998
Shelf Life of Chocolate and Compound Coatings; *Mark Weyland* 1998

QUALITY ASSURANCE/CONTROL (continued)

Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder; *Dale Messer, PhD, Patricia Jackson, Tracy Doane-Weideman, and Phil Liescheski, PhD* 1998

Maintaining Quality and Solving Problems in Milk Chocolate Applications; *William Dyer* 1998

Preventing Hard Candy Production Failures; *Naren Shah* . 1998

Impact of an Inadequate Food Safety Program; *Paul Kirsch* 1998

Rework: The Quality Assurance Standpoint; *Jan DeLuka* 1996

Allergens; *Steve Taylor, PhD* 1996

Using Statistical Methods: Improving Your Processes; *Joan Chibe* 1996

A Brief Introduction to Some of the Practical Aspects of the Kosher Laws for the Confectionery Industry; *Joe M. Regenstein, PhD* 1996

Is ISO 9000 For You?; *John Boortz* 1995

Common Sense Pest Control in Confectionery Manufacturing Operations; *Peter B. Belanger* 1995

Controlling the Conching Process; *Gregory Ziegler, PhD and Carlos Aguilar, PhD* 1994

The Importance of Controlling Particle Size Reductions; *Stephen Beckett, PhD* 1994

Heat Treatment of Cocoa–Problems and Controlling; *Thomas Keme* 1994

Post-Harvest Practices: Controlling Practices That Will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product; *Brian K. Matlick and Sterling Thompson, PhD* 1994

Chocolate Manufacturing: Critical Process Controls– An Overview; *Marlene Stauffer* 1994

Sensory Evaluation for the Small to Medium Sized Manufacturer; *Ellen J. Gibb* 1994

Supplier Partnering for Mutual Profitability; *Robert D. Bottel* 1993

HACCP in the TQM Environment; *Donald A. Corlett, PhD* . 1993

The Quality Improvement Process at Cargill; *Michael J. Langridge* 1993

Contaminant Management Systems; *Michael Broderick* . 1992

Total Quality Management Systems; *Dan Hopkins* ... 1992

Electromyography Versus Instron Texture Measurement of Confectionery Products; *Irvine Smalls* 1992

An Introduction to Quality; *Ron Erwin, PhD* 1989

Prevention of Rancidity in Confectionery and Biscuits; *Arthur Frampton* 1989

On-Line Quality Control: Maintaining Standards; *Maurice S. Jeffery* 1989

Setting Standards; *Gerry G. Lenk* 1989

Quality Auditing; *Walter Vink* 1989

Total Quality and the Future; *Melvin O. Warnecke, PhD* . 1989

Critical Factors in Caramel Quality; *Richard Guelfi* 1988

Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream; *Richard B. Smittle, PhD, and Terry Amoroso and Ralph Astarita* 1988

Quality Control, A Total System; *Howard E. Bauman, PhD* 1987

Quality Considerations in the Selection of Confectionery Fats; *F.R. Paugicka* 1986

A Review of the *Salmonella* Problems in Chocolate Products and Confectionery; *Fred B. Jacobson* 1986

Inspection of the Workplace Environment: Benefits to Quality and Productivity; *C. Robert Graham* 1986

Quality Assurance from a Sales and Marketing Perspective; *Rod F. Eaken* 1985

Biology of Insect Pests Affecting Stored Cocoa Beans; *Fred B. Jacobson* 1984

Raw Material Control; *W. Horton Corwin* 1983

Production Control; *Ervin Koltay* 1983

Finished Product Control; *Ron Erwin, PhD* 1983

Laboratory Techniques For The Confectionery Industry; *Fred R. Albright, PhD* 1983

Herman Gauge For Particle Size Measurement; *Diana Barnes* 1983

D.S.C. Measurement of Temper Quality; *Len Thomas* . 1983

Laboratory Equipment for the Confectionery Industry; *Maurice Tyson* 1983

A Simplified Method for Color Testing Chocolate; *Jay C. Musser* 1982

Quality–Rediscovering the Basics; *Ronald Bixler* 1982

Water Activity and its Importance to the Confectionery Industry; *Arun Kilara, PhD* 1981

Controlling the Quality of Imported Semi-Finished Chocolate Products; *Ronald Bixler* 1981

Rodent Hair vs. Striated Animal Hair; *James Gentry* .. 1979

Statistics and Sampling as a Tool for Chocolate and Confectionery Manufacturing; *Fred B. Jacobson* 1979

Quality Control Essentials for the Candy Manufacturer; *Melvin L. Thursby* 1979

The Role of the Analytical Laboratory in Chocolate Processing; *Robert A. Martin, Jr., PhD* 1978

Testing for Extraneous Matters; *Paris M. Brickey* 1978

Quality Control; *Ronald Murphy* 1977

Brazil's Program for the Expansion of Cocoa Production and Utilization; *Basil Bartley, PhD and Paulo de T. Alvim, PhD* 1976

Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976

Compliance in a Smaller Plant; *I.B. Born* 1976

Objective Analytical Criteria of Quality and Safety for Foods; *J.C. Olson, Jr., PhD* 1976

Subjective and Objective Evaluation of Milk Caramel; *Barbara L. Gingrich and Paul S. Dimick, PhD* 1976

Quality Control From the Microbiological Point of View; *C. Robert Graham, PhD* 1974

Quality Control In Packaging–Liability or Asset?; *Duane Fox* 1974

Quality Control–Merchandising; *Victor Palenske* 1974

Quality Control–Processing Confectionery; *W. Horton Corwin* 1974

Quality Control–Raw Materials; *George Jenkins* 1974

Quality Control–Shelf Life; *Melvin Thursby* 1974

Quality Control–Statistical; *Joseph M. Laino* 1974

PMCA Bibliography – Subject Index

QUALITY ASSURANCE/CONTROL (continued)

Quality Control–The Purchasing Agent's Role; *P.W. Kaiser* 1974
Quality Control–Use of Portable Temperature Recorders in Chocolate Processing; *Malcolm Campbell* 1974

REGULATION

Food/Drug Regulations; *Steven H. McNamara* 1999
Regulatory Update, *Steven J. Laning* 1998
Labeling and Nutrition Policy Issues of Interest to Confectioners; *Rhona S. Applebaum, PhD* 1997
The Politics of Sugar; *Margaret Blamberg, PhD* 1997
Commodity Risk Management; *Lee McConnell* 1997
Chocolate Regulations–Disharmony in a Harmonized European Market; *Karsten Keunecke, PhD* 1996
ISO 9000–Your Passport to Europe and the World; *Patricia Jean Armstrong* 1994
OSHA Standard–Permit Required Confined Spaces; *John McFee* 1994
FDA Regulations Relating to Lite Confections; *F. Edward Scarbrough, PhD* 1992
Surviving a Regulatory Inspection; *Richard T. Salotto* . . 1990
The Solid Waste Regulatory Picture in Pennsylvania; *John C. Dernbach, Esq.* 1990
California's Proposition 65; *Wendell W. Kilgore, PhD* . . 1989
The Role of Legislation and FDA Inspections; *Arthur Hull Hayes* 1988
Government Update; *Michael L. Berney* 1985
Interactions Between Regulators and Industry; *Leroy C. Corbin, Jr.* 1985
A Dose of Government, With or Without Sugar; *Senator Henry Hager* 1984
Economic Impact of Government Regulations on the Chocolate and Confectionery Industries; *Richard T. O'Connell* 1984
Your Government at Work Today; *Karen Wilcox Blazey* 1983
The Food Regulatory Picture; *Prince G. Harrill, PhD* . . . 1982
The Food Regulatory Picture in Pennsylvania; *Penrose Hallowell* 1981
Report from FDA–An Update; *Taylor M. Quinn* 1980
Reflections and New Directions; *Sanford A. Miller, PhD* . 1979
Government Regulations–You and Your Company; *Robert P. Allen* 1978
A Report on CMA and ACRI Research Activities: An Update on Codex Alimentarius; *Barry Zoumas* 1977
Current Status of Certified Colors; *Samuel Zuckerman* . 1977
Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976
Compliance in a Smaller Plant; *I.B. Born* 1976
The FDA Position on Nutritional Fortification in Snack Foods and Confections; *John E. Vanderveen, PhD* . . . 1976
Good Manufacturing Practices for Cacao Products and Confectionery. Summary and Comments; *Warren S. Burkholder, Jr.* 1976
Objective Analytical Criteria for Quality and Safety for Foods; *J.C. Olson, Jr., PhD* 1976
Trends and Developments in Regulatory Legislation; *Fred B. Jacobson* 1975
Effects of the Bureau of Foods and Chemistry, State of Pennsylvania, on the State's Industry; *Bernhard Larsen* 1970
The Newly Reorganized Bureau of Consumer Protection; *John K. Tabor* 1967

RESEARCH

PMCA Research Report; *Adrian Timms* 1999
PMCA Research Report; *John Urbanski* 1996
Allergens; *Steve Taylor, PhD* 1996
Influence of Phospholipids During The Crystallization of Hard and Soft Cocoa Butters; *Craig M. Savage and Paul S. Dimick, PhD* 1995
A Report on PMCA Research; *John Urbanski* 1995
A Report on PMCA Research; *Douglas Lehrian, PhD* . . 1994
A Report on PMCA Research; *Douglas Lehrian, PhD* . . 1993
A Report on PMCA Research; *Maurice Jeffery* 1992
A Report on PMCA Research; *Maurice Jeffery* 1991
A Report on PMCA Research; *Maurice Jeffery* 1990
A Report on PMCA Research; *Maurice Jeffery* 1989
A Report on PMCA Research; *Maurice Jeffery* 1988
A Report on PMCA Research; *Maurice Jeffery* 1987
The Role of a Major State University in Enhancing the Growth of That State's Food Industry; *Lowell D. Satterlee* 1987
The Research Activities of PMCA–The History, Philosophy and Involved Research; *William Duck* 1986
Some Practical Aspects of Selected Particle Size Determination Techniques; *David M. Stumpf* 1986
A Report on PMCA Research; *Douglas Lehrian, PhD* . . 1985
A Report on PMCA Research; *Douglas Lehrian, PhD* . . 1984
A Report on PMCA Research; *Douglas Lehrian, PhD* . . 1983
Managing New Product Technological Resources; *David Schengrund* 1983
The Use of a Small Business Computer for Confectionery Food Research; *Terry Richardson* 1983
A Demonstration of the Use of a Small Business Computer for Confectionery Food Research; *Terry Richardson and Dorothy Gustafson* 1982
Understanding the Uses of Limitations of Sensory Evaluation Before Testing; *Gail Vance Civille* 1982
Chemical Characterization of Crystal and Syrup Phases in Fondant; *Thomsen J. Hansen* 1982
A Report on PMCA Research; *Jay C. Musser* 1982

SANITATION AND MAINTENANCE

Managing Food Allergens; *Nancy Erdman* 1999
What is Preventative Maintenance?; *Bill Richardson* . . 1998
Common Sense Pest Control in Confectionery Manufacturing Operations; *Peter B. Belanger* 1995
OSHA Standard–Permit Required Confined Spaces; *John McFee* 1994
Rapid *Salmonella* Methodology in the Chocolate Industry; *Lori B. Sweger* 1993

SANITATION AND MAINTENANCE (continued)

Contaminant Management Systems; *Michael Broderick* 1992
Biodegradation Composting of Confectionery Solid Wastes; *Geoffrey A. Kuter, PhD* 1990
Overview and Confectionery Industry's Concerns; *Paul W. Hess, PhD* 1990
Treatment of High Strength Confectionery Wastes; *Scott Johnston* 1990
Waste Control–Productivity: Balancing the Equation; *Paul W. Hess, PhD* 1990
A Review of the Salmonella Problems in Chocolate Products and Confectionery; *Fred B. Jacobson* 1986
Biology of Insect Pests Affecting Stored Cocoa Beans; *Fred B. Jacobson* 1984
Relationships Between Abnormal Processing Environments and Microbiological Problems in Confectionery Products; *Damien A. Gabis, PhD* 1981
The Food Regulatory Picture in Pennsylvania; *Penrose Hallowell* 1981
The Screening of Chocolate Foodstuffs and Components for Potential Cariogenicity; *Paul F. DePaola, PhD* ... 1981
Pesticide Application Certification Up-Date; *Stanley G. Green, PhD* 1978
Achieving Good Hygiene in Handling Food; *Loren Y. Johnson* 1977
Comparison of the Effectiveness of a Bacteriostatic Hand Soap and a General Purpose Hand Soap in Reducing Bacterial Counts; *Gordon Haeberle* 1977
Food Protection; *Anthony Griger, PhD* 1977
Hand to Hand Combat; *John H. White, John R. Acklin and William J. Evans* 1977
Compliance in a Multi-Plant Operation; *Edwin J. Abeling* 1976
Compliance in a Smaller Plant; *I.B. Born* 1976
Good Manufacturing Practices for Cacao Products and Confectionery. Summary and Comments; *Warren S. Burkholder, Jr.* 1976
Systems Management–A New Concept–Maintaining and Cleaning Your Plant; *Oscar Telesca* 1976
Microbiological Activity and Its Effect on Cocoa Beans; *A.P. Hansen, PhD* 1975
Practical Biological Testing in Confectionery Plants; *Birger Ostergren* 1974
Quality Control From the Microbiological Point of View; *C. Robert Graham, PhD* 1974
The Food Industry Faces Its Environmental Responsibilities; *Earl H. Hess, PhD* 1973
Good Manufacturing Practices and Sanitation; *Edward Lone* 1973
Better Good Manufacturing Practices; *Mary J. Dolan* . 1971
The Confectioner Looks at Pollution; *Justin J. Alikonis* . 1971
Insect Problems in the Confectioner's Trade; *Philip De Camp* 1971
Practical Quality Control in the Confectionery Industry; *John D. Bornberg* 1971
Role and Development of Microbiological Criteria for Foods; *Joseph C. Olson* 1971
Sanitation Problems in the Food Industry, Especially the Hands; *J. Kleinert, PhD* 1971
Microbial Populations in Foods; *Walter L. Obold* 1969
Microbiological Problems in the Production of Confectionery and Chocolate Products; *John H. Silliker, PhD* 1968
New Developments in Fumigation for Candy and Chocolate; *Fred B. Jacobson and Joseph Kahn* 1968

SCRAP RECOVERY

Rework: Is it Scrap or a Useful Ingredient?; *Walter Vink* 1996
Rework: How did it Happen?; *Patrick Huffman* 1996
Rework: The Quality Assurance Standpoint; *Jan DeLuka* . 1996
Rework: Chocolate Products; *Arthur M. Rittenberg* ... 1996
Rework: Sugar and Starch Based Products; *Leland Anderson* 1996
Chocolate Coated Rework; *Stephen T. Beckett* 1990
Microbiological Considerations in Processing Confectionery Rework; *C. Robert Graham* 1989
Reclaiming Confectionery Rework; *Harvey B. Krohn* .. 1982
Resource Recovery from Solid Waste; *J.F. Bernheisel* .. 1975
Use of Chocolate and Confectionery Rejects; *W. Tresper Clarke* 1975

SENSORY

Colorimetry Applied to the Food Industry; *Fabien R. Declercq* 1995
Review of New and Existing Techniques of Consumer Testing of Confectionery Products with Children; *Dian Dorian* 1995
Sensory Evaluation for the Small to Medium Sized Manufacturer; *Ellen J. Gibb* 1994
Understanding the Uses and Limitations of Sensory Evaluation Before Testing; *Gail Vance Civille* 1982

SHELF LIFE

Shelf Life of Chocolate and Compound Coatings; *Mark Weyland* 1998
Prevention of Rancidity in Confectionery and Biscuits; *Arthur Frampton* 1989
Flavor and Odor Protection of Packaging Films; *James Hagenbaugh* 1987
Keeping Quality of Candy Manufactured with Trace Hydrogenated Butteroil; *Joseph G. Leeder, P.M. Hwang and Stephen S. Chang, PhD* 1974

SWEETENERS

The Pulse of American Consumers' Attitudes Toward Lite Foods and Beverages; *Lyn O'Brien Nabors* 1997
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products; *Karen M. Schaich, PhD* 1997
Unique Problems in Manufacturing Processes for Lite Snacks and Confections; *Harry Bergstrom* 1997

SWEETENERS (continued)

The Politics of Sugar; *Margaret Blamberg, PhD* 1997
New Options for Sucrose-Free Chocolate; *Philip M. Olinger* 1994
The Development of Lite and Sugarless Chocolate and Confectionery in Europe; *Ivan Fabry* 1992
FDA Regulations Relating to Lite Confections; *F. Edward Scarbrough, PhD* 1992
Amorphous Sugar–Its Formation and Effect on Chocolate Quality; *E.A. Niediek, PhD* 1991
Sweetening the Sugar-Free Challenge; *Philip M. Olinger* 1990
Dextran in Hard Candy; *Walter Vink* 1988
Alternative Sweeteners for the Candy Industry; *John Carpenter* 1984
Physical Properties of Fructose Containing Properties; *Elaine Mullineaux* 1984
Sweeteners in Confections; *Larry Hobbs* 1983
The Outlook for Sugar and Corn Sweeteners; *William A. Cromarty* 1981
Dextrose: The Alternative to Sucrose in Panned Confections; *Harold E. Horn* 1977
Developments and Trends in the Sweetener Industry; *G. Norris Bollenback, PhD* 1976
The Use of Fructose in Confections; *Vincent Toscano* . 1975
The Search for New Sweeteners; *James A. Morris, PhD* 1972
A New Process for Continuous Melting of Crystalline Sugar and its Practical Application in Research and Product Development; *H.J. Von Drachenfels* 1970
The Non-Nutritive Sweeteners; *Karl M. Beck, PhD* 1968
Functionality and Application of Sorbitol 70% Solution in Confectionery Products; *James W. DuRoss* 1968
A New Method of Producing Pure Undissolved Caramelized Sugar; *H.J. von Drachenfels* 1967

TABLETED CONFECTIONS

Advances in the Technology of Compressed Tablet Production; *Walter Vink* 1993
Compacted Candy Concepts; *Joseph P. Mallee* 1976

WAREHOUSING

Protecting Stored Cocoa Beans from Warehouse Insects–An Alternative System; *Stephen W. Bullington, PhD* . . 1998
Quality and Cost Advantages from the Public Refrigerated Warehouse; *Henry Rosenberger* 1994
One Man Warehousing; *Joseph R. Worth* 1973

WATER

Water Jet Cutting in the Food Processing Industry; *David Lombard* 1990
Water Activity Measurement; *Gary Evereklian* 1983
Water for Industries' Thirst; *Paul W. Hess, PhD* 1982
Water Activity and its Importance to the Confectionery Industry; *Arun Kilara, PhD* 1981

PMCA Proceedings

Technical and production papers from the world's largest confectionery conference. Available in print copy by year and on CD-ROM. The *Proceedings* contain subject and author indexes and a table of contents by year. Each CD has full-text searching capabilities—search on any word in any article.

Printed version: US$40 (per year)

1947–1994 CD: US$150 for member companies
US$250 for non-members

1995–1999 CD: US$100 for all companies

PMCA, An International Association of Confectioners
P.O. Box 176, Center Valley, PA 18034-0176 USA
Telephone: +1 (610) 282 4640 • Fax: +1 (610) 282 2868
E-mail: pmca@epix.net • Web site: www.pmca.com

PENNSYLVANIA MANUFACTURING CONFECTIONERS' ASSOCIATION

Bibliography of Technical Papers

This bibliography includes papers presented at the PMCA Production Conference from 1967 through 1999.
Papers are listed under both author and subject.

AUTHOR INDEX

A

Aasted, Allen
Frozen Cone Technology 1997

Abeling, Edwin J.
Confectionery Coating—One Company's Experience (coauthor Edward L. Hummel) 1978
Compliance in a Multi-Plant Operation 1976

Abernathy, George
The Synergism of Crisped Rice 1979

Aguilar, Carlos, PhD
Controlling the Conching Process 1994
Lactose in Spray Dried Whole Milk Powder and the Processing of Milk Chocolate (coauthor Gregory Ziegler, PhD) 1993

Albright, Fred R., PhD
Laboratory Techniques for the Confectionery Industry . 1983
Detection of Carob Adulteration of Cocoa Powder (coauthors David S. Schumacher and Ray Major) . 1978

Alikonis, Justin J.
Continuous Production of Aerated Confections 1975
Caramels 1973
The Confectioner Looks at Pollution 1971

Allen, Phillip G.
Chocolate Temper Measurement 1995

Allen, Robert P.
Government Regulations—You and Your Company . 1978
Testing Methodology for Packaging Materials 1970

Altvater, Frank
Technology for the Manufacture of Pralines and Bars with Formpress Systems 1981
Candy Extrusion 1974

Alvim, Dr. Paulo de T.
Brazil's Program for the Expansion of Cocoa Production and Utilization (coauthor Basil Bartley) 1976

Amoroso, Terry
Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream (coauthors Richard B. Smittle, PhD and Ralph Astarita) 1988

Andersen, Geert, PhD
The Micro Structure of Hard Boilings and Caramels .. 1968

Anderson, Leland
Rework: Sugar and Starch Based Products 1996

Anderson, Stuart S.
Universal Chocolate Systems 1989

Angelich, Anton
Confectionery Usage with the Aging U.S. Population . 1994

Anyon, G.J.
Critical Points of Focus in Decision Making 1970

Applebaum, Rhona S., PhD
Labeling and Nutrition Policy Issues of Interest to Confectioners 1997

Armstrong, Patricia Jean
ISO 9000—Your Passport to Europe and the World 1994

Armstrong, Stewart A.
The Future of Packaging Systems in the Confectionery Industry 1990

Ashley, Keith
Packaging—Waste Issues, Findings and Recommendations 1990

Astarita, Ralph
Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream (coauthors Terry Amoroso and Richard B. Smittle, PhD) 1988

Atapattu, Chandrani, PhD
Milk Protein Functionality in Caramel Texture (coauthor Yukio Kakuda, PhD) 1998

PMCA Bibliography – Author Index

B

Bainbridge, Ross
Production Options for Caramel/Nut & Chocolate Clusters 1997

Bamberger, Mark
Factors Affecting Crystallization in Multi-Component Systems 1980

Barnes, Diana
Herman Gauge for Particle Size Measurement 1983

Barnett, Claude D.
New Products–Production 1980
How Candy Can Be a Health Food 1973
Increasing Plant Efficiency 1970
Cold Process Rolled Creams 1967

Barr, Eric
Packaging Equipment Trouble Shooting 1980

Barrett, Robert J.
Solid Waste Solution (Packaging) 1990

Bartley, Basil, PhD
Brazil's Program for the Expansion of Cocoa Production and Utilization (coauthor Paulo de T. Alvim) 1976

Bauermeister, Joachim
Developments in Cocoa Bean Processing Equipment 1990
Cocoa Bean and Nib Treatment by Modern Techniques 1975

Bauman, Howard E., PhD
Quality Control, A Total System 1987

Beavan, Michael J., PhD
Pleasant and Unpleasant Roles of Lipases in Confectionery 1988

Beck, Karl M., PhD
The Non Nutritive Sweeteners 1968

Beckett, Stephen T., PhD
The Importance of Controlling Particle Size Reduction 1994
Chocolate Coated Rework 1990

Belanger, Peter B.
Common Sense Pest Control in Confectionery Manufacturing Operations 1995

Benefield, D.T.
Fats and Oils: A General Review (coauthor B.R. Wensiewicz) 1972

Bergstrom, Harry
Unique Problems in Manufacturing Processes for Lite Snacks and Confections 1997

Berney, Michael L.
Government Update 1985

Bernheisel, J.F.
Resource Recovery from Solid Waste 1975

Bianca, Robert R.
Coconut–An Ingredient Overview 1992

Bianco, Michael
The Confectionery Signature–Printing on Beans (coauthor Peter Cain) 1998

Bigalli, Giovanni, PhD
Practical Aspects of the Eutectic Effect on Confectionery Fats and Their Mixtures (coauthors Robert Houseal and Dennis Eichelberger) 1988
Usefulness and Limitations of Fatty Acids Distribution Determination in the Confectionery Industry 1981

Biondi, Angelo M.
From Holding Pattern to Free Flight: Releasing Creative Potential 1972

Bird, Roger, PhD
The European Economic Community and Its Effects on U.S. Industry 1990

Bixler, Ronald
Quality–Rediscovering the Basics 1982
Controlling the Quality of Imported Semi-Finished Chocolate Products 1981

Blamberg, Margaret, PhD
The Politics of Sugar 1997

Blazey, Karen Wilcox
Your Government at Work Today 1983

Blumenthal, Bernhard S.
Cocoa Beans and the Commodity Market 1974

Bokkenheuser, Erik
Chocolate Moulding for the '80s 1980

Bollenback, G. Norris, PhD
Developments and Trends in the Sweetener Industry . 1976

Boller, Gus
The Classical System 1989
Technological Aspects of Liquor Grinding 1980
Designing a Modern High Efficiency Mixing and Refining Plant 1978

Bondi, Maria Carmen
The Effect of Heat Treatment on the Properties of Sweetened Condensed Milk in the Manufacture of Caramel (coauthor Yukio Kakuda, PhD) 1993

Boortz, John
Is ISO 9000 for You? 1995

Born, I.B.
Compliance in a Smaller Plant 1976

Bornberg, John D.
Practical Quality Control in the Confectionery Industry 1971

Bottel, Robert D.
Supplier Partnering for Mutual Profitability 1993

Boughner, A.L.
Packaging (coauthor David H. Gring) 1973

Mirjam Bouwman-Timmermans
Chocolate Crumb–A Unique Dairy Ingredient for Milk Chocolate (coauthor Siebenga, Annasiet, Ir) 1995

Boutin, Robert F.
Sugarless Panning 1992

Boyce, Rick
Peanut Pastes 1999

Boyle, James C.
Restoring Halloween 1984

Bracken, William
Paperboard Packaging for Confections 1980

Brand, Joseph, PhD
The How and Why of Taste 1979

Brazier, Lee
The Product, The Package and Performance 1983
Plastics for Confectionery 1980

Brickey, Paris M.
Testing for Extraneous Matters 1978

Broderick, Michael
Contaminant Management Systems 1992

Brown, Steve
Caramel and Toffee Cooking 1993

Bruce, Sam
Assortment Chocolates–From Hand Packing to Robotics 1985

Buck, Daniel
Antioxidant Applications in the Confectionery Industry 1985

Bullington, Stephen W., PhD
Protecting Stored Cocoa Beans from Warehouse Insects–An Alternative System 1998

Burg, James C.
Much Ado About Nuts in Confections 1999

Burkholder, Warren S., Jr.
Good Manufacturing Practices for Cacao Products and Confectionery. Summary and Comments 1976

Butler, Donald H.
Engineering Considerations for Chocolate Refiner Operations 1975

C

Cain, Peter
The Confectionery Signature–Printing on Beans (coauthor Michael Bianco) 1998

Campbell, L.B.
Report of PMCA Research 1976
Report of PMCA Research 1975
Report of PMCA Research 1974
Report of PMCA Research 1973
Report of PMCA Research 1972
Developments in Fat Bloom Research on Dark Chocolate Coatings (coauthor Philip G. Keeney, PhD) 1968
Some Aspects of Heat Induced Chemical Changes in Confectionery Products (coauthor Philip G. Keeney, PhD) 1967

Campbell, Malcolm O.
Quality Control–Use of Portable Temperature Recorders in Chocolate Processing 1974
Liquor Mills and Refining 1972

Carlin, James T.
Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans (coauthors Stephen S. Chang, PhD, Chi-Tang Ho, PhD, Oliver A.-L. Hsieh and Lucy Sun Hwang, PhD) . 1982

Carpenter, John R.
Alternative Sweeteners for the Candy Industry 1984

Carrier, Normand E.
Starch Moulding Technology Today 1982

Cartier, Philip A.
Optimizing Sugar Coating Using Response Surface Methodology 1992

Cebula, Deryck J.
Continuous Tempering Studies on Model Confectionery Systems 1991

Chalmers, A.J.
Hard Candy–Processing and Quality 1983

Chang, Stephen S., PhD
Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans (coauthors James T. Carlin, Chi-Tang Ho, PhD, Oliver A.-L. Hsieh and Lucy Sun Hwang, PhD) . . . 1982
Keeping Quality of Candy Manufactured with Trace Hydrogenated Butteroil (coauthors P.M. Hwang, PhD and Joseph G. Leeder) 1974

Chapin, Don
Combination Cutter-Cooker with Rapid Batch Processing 1982

Chibe, Joan
Using Statistical Methods: Improving Your Processes . 1996

Christiansen, Bart
Continuous Production of Milk Crumb 1976

Ciske, Vernon A.
Planning for New Facilities 1973

Civille, Gail Vance
Understanding the Uses and Limitations of Sensory Evaluation Before Testing 1982

Clarke, W. Tresper
Use of Chocolate and Confectionery Rejects 1975
Shell Plant and Moulding 1972
American Confectionery Technology and Experience Become International Services 1971
Electrostatic Phenomena in Candy and Chocolate Manufacture 1968

Cleary, Tim
Protecting the Ozone Layer: Implications for the Confectionery Manufacturer 1993

Cockinos, C.G.
Computer Controlled Confectionery Processing 1985
The Chocolate Moulding Concept in Today's Confectionery Operation 1973
A Systems Approach to Machinery Requirements . . 1967

Collier, John K.
Factors Governing the Planning, Building, and Installation of Multi-Million Dollar Projects 1974

Collins, Jack
New Developments in Hard and Soft Candy Equipment 1989

Copping, Thomas
Basics of Chocolate Panning 1996

Cook, L. Russell
Cocoa Beans and Future Supply Problems 1977
Conching–Why, When and How 1976

Cooke, John
Creme Centers: To Cast or Extrude...What's the Difference? 1997
Salt Water Taffy and Nougat Production 1995

PMCA Bibliography – Author Index

Corbin, Leroy C., Jr.
Interactions Between Regulators and Industry 1985

Corlett, Donald A., PhD
HACCP in the TQM Environment 1993

Correll, Donald W.
The Versatility of Modern Confectionery Coatings .. 1974
Thermal Stability of Fats 1967

Corwin, W. Horton
The Good Old Days–Candy Technology 1947 1996
Raw Material Control 1983
Quality Control–Processing Confectionery 1974
Plant Operation 1973

Coy, Carol C.
Trends, Lifestyles and the Candy Industry 1990

Cramer, A.B., PhD
1971–Hard Candy and Continuous Cooking 8 Years Later–A Reappraisal 1971

Crespo, Silvio
Judging the Quality of Cocoa Beans 1985
Crystallization of Cocoa Butter and Vegetable Fats . 1983
Why Should Some Cocoa Butters' Crystallization Behaviors Change? (coauthor Robert J. Davidson) 1979
High Quality Chocolate: Yesterday, Today and Tomorrow 1978
Chocolate 1973

Cromarty, William A.
The Outlook for Sugar and Corn Sweeteners 1981

Cunningham, Sam D., PhD
Confectionery Pastes from Almonds 1999
Almonds–Review 1991

D

Davidson, Robert J.
Why Should Some Cocoa Butters' Crystallization Behaviors Change? (coauthor Silvio Crespo) 1979

Davis, Thomas R.
Characterization of Cocoa Butter Seed Crystals (coauthor Paul S. Dimick, PhD) 1987
The Process of Cocoa Butter Solidification (coauthor Paul S. Dimick, PhD) 1986

de Bruin, Edward J.
Structural Features of Milk Caramel Revealed by Scanning Electron Microscopy (coauthor P.G. Keeney, PhD) . 1972
Flavor of Milk Caramel as Affected by Composition (coauthor P.G. Keeney, PhD) 1970
Chemical and Mechanical Properties of Milk Caramel as Affected by Composition (coauthor P.G. Keeney, PhD) 1969

DeCamp, Philip
Insect Problems in the Confectioner's Trade 1971

Declercq, Fabien R.
Colorimetry Applied to the Food Industry 1995

DeCollibus, Michael
Robots: A Proven Alternative to Manual Packaging . 1994

DeLuka, Jan
Rework: The Quality Assurance Standpoint 1996

DePaola, Paul F., PhD
The Screening of Chocolate Foodstuffs and Components for Potential Carcinogenicity 1981

Dernbach, John C.
The Solid Waste Regulatory Picture in Pennsylvania .. 1990

De Roeck, Frank
Chocolate Panning 1972
An Update of Factors Determining Choice of Chocolate Coating and the Variables Involved 1971

Diehl, Thomas F.
Modified Dairy Ingredients 1995

Dimick, Paul S., PhD
Influence of Phospholipids During the Crystallization of Hard and Soft Cocoa Butters (coauthor Craig M. Savage) 1995
Principles of Cocoa Butter Crystallization 1991
Characterization of Cocoa Butter Seed Crystals (coauthor Thomas R. Davis) 1987
The Process of Cocoa Butter Solidification (coauthor Thomas R. Davis) 1986
Cocoa Butter Crystallization (coauthor Douglas M. Manning) 1984
Interpreting the Thermal Characteristics of Cocoa Butter using the Differential Scanning Calorimeter (coauthor Douglas Manning) 1983
The Conching Process: The Role of Browning Reactions and Sulfur Compounds 1982
Microscopic Methods of Evaluating Cocoa Butter Crystallization Studies (coauthor Douglas M. Manning) 1981
Structural Observations of Cocoa Beans and Chocolate During Processing (coauthor Jeanne M. Hoskin, PhD) 1980
Quantification of Volatile Fatty Acids During Conching (coauthor Jeanne M. Hoskin) 1979
Photochemical Effects on the Constituents of Milk . 1978
Effect of Conching on the Flavor of Dark Semi-Sweet Chocolate (coauthor Francois Y. Maniere) 1977
Subjective and Objective Evaluation of Milk Caramel (coauthor Barbara L. Gingrich) 1976
The Formation and Characteristics of Flavor Components Derived from Food Lipids 1975

Doane-Weideman, Tracy
Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder (coauthors Patricia Jackson, Dale Messer, PhD and Phil Lieschesk, PhD) 1998

Dodge, George
Sorting of Nut Meats 1987

Dolan, Mary J.
Better Good Manufacturing Practices 1971

Donaldson, Patrick F.
Encapsulation–What It Is and What It Can Do 1977

Dorian, Dian
Review of New and Existing Techniques of Consumer Testing of Confectionery Products With Children .. 1995

Duck, William
The Research Activities of PMCA–The History, Philosophy and Involved Research 1986

Duncan, Richard J.
Malaysian Cocoa Bean Quality Development 1991

DuRoss, James W.
An Overview of the Functionality of Surfactants in Chocolate Products 1987
Functionality and Application of Sorbitol 70 Percent Solution in Confectionery Products 1968

Dyer, Bill
Milk Chocolate Applications–Maintaining Quality and Solving Problems 1998

E

Eaken, Rod F.
Quality Assurance from a Sales and Marketing Perspective 1985

Easterly, Philip
Modern Panning Technology 1980

Eichelberger, Dermis
Practical Aspects of the Eutectic Effect on Confectionery Fats and Their Mixtures (coauthors Robert Houseal and Giovanni L. Bigalli, PhD) 1988

Erdman, Nancy
Managing Food Allergens 1999

Erwin, Ron, PhD
An Introduction to Quality 1989
Finished Product Control 1983

Evereklian, Gary
Water Activity Measurement 1983

Eynck, Volker
Dry Grinding and Mixing of Compound Coatings .. 1989

F

Fabry, Ivan
The Development of Lite and Sugarless Chocolate and Confectionery in Europe 1992

Fass, Philip
Pectins in Confections 1977

Faulkner, R.W.
Cocoa Butter Equivalents are Truly Specialty Natural Vegetable Fats 1981

Felegyhazi, Bill
Total Plant Integration (coauthor Robert Wenstrup) . 1988

Finchum, Ed
The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance 1994

Fleckenstein, John G.
Why Laminations? 1969

Forss, D.A., PhD
New Developments in Flavors 1971

Foster, James P.
Computer Applications in the Confectionery Industry – Distributed Computer Control in a Confectionery Plant 1985

Fox, Charles T., P.E.
Managing Plant Utilities to Get Our Two Cents Worth . 1995

Fox, Duane
Quality Control in Packaging – Liability or Asset? ... 1974

Frampton, Arthur
Prevention of Rancidity in Confectionery and Biscuits 1989

Frances, F.J.
Color Measurement in Confectionery Products 1987
Colorimetry of Cocoa and Chocolate: An Analysis of the Problem 1967

Freund, Peter R., PhD
Specialty Milks and Milk Derived Flavors in Confections – Past, Present and Future 1995

Fritz, Paul J., PhD
Cacao Biotechnology, An Introduction 1987

Fulginiti, Samuel S.
Ergonomics – Common Sense Engineering 1997

Furmanski, Eugene R.
Side Vented Confectionery Pan Cooling Equipment . 1984

G

Gabis, Damien A., PhD
Relationships between Abnormal Processing Environments and Microbiological Problems in Confectionery Products 1981

Garcelon, George F.
Color – A Food Additive 1971

Geisler, Alan
The Magic of Lecithin 1991

Gentry, James
Rodent Hair vs. Striated Animal Hair 1979

Germonprez, Ray
Innovations in Packaging – Absorbers and Scavengers 1999

Giacin, Jack R., PhD
Barrier Properties of Plastics Packaging Materials as Related to the Quality and Storage Stability of Packaged Products (coauthor Bruce Harte, PhD) 1984

Gibb, Ellen J.
Sensory Evaluation for the Small to Medium Sized Manufacturer 1994

Gilbertson, Wesley
Solid Waste Management 1970

Gilmore, Thomas M.
Milk and Milk Derived Products as Components of Confectionery Products 1988

Gingrich, Barbara L.
Subjective and Objective Evaluation of Milk Caramels (coauthor Paul S. Dimick, PhD) 1976

Ginsberg, Robert J.
Packaging for the Confectionery Business in the '90s . 1990

Glasbrenner, Stanley
Taking a New Look at Chocolate and Biscuits as a Growth and Profit Maker 1979

Goldenberg, Carl A.
Cost Controls in a Single Product Company 1979

Grace, J. Peter
2,478 Ways to Reduce Federal Spending 1989

PMCA Bibliography – Author Index

Graham, Arthur S.
Chocolate Research 1972
Report of PMCA Research 1971
Report of PMCA Research 1970

Graham, C. Robert, PhD
Microbiological Considerations in Processing Confectionery Rework 1989
Inspection of the Workplace Environment to Quality and Productivity 1986
Quality Control From the Microbiological View 1974

Green, Stanley G., PhD
Pesticide Application Certification Up-Date 1978

Greenberg, Arthur A.
Continuous Hard Candy Cooking 1975

Griger, Anthony, PhD
Food Protection 1977

Gring, David H.
Packaging (coauthor A.L. Boughner) 1973

Groves, Reg J.
Technology and Techniques for the Production of Marshmallow 1995
Chocolate Panning 1992
Caramel–Formulation and Modern Production Methods 1986
Chewy Candies–Processing and Problem Solving . . 1983
Problem Solving in Revolving Pan Processing 1978

Guelfi, Richard
Critical Factors in Caramel Quality 1988

Gunnerdal, Jan
The Selection of Specialty Fats for Confectionery Fillings, Spreads and Nut Roasting is Key to Product Performance 1994

Gustafson, Dorothy
A Demonstration of the Use of a Small Business Computer for Confectionery Food Research 1982

Gutshall-Zakis, Ann
Refining Treatments and the Crystallization Behavior of Hard and Soft Cocoa Butters and Formulated Dark Chocolate 1993

H

Haas, Johann
Sugar Wafer Manufacturing 1982

Haeberle, Gordon
Comparison of the Effectiveness of a Bacteriostatic Hand Soap and a General Purpose Hand Soap in Reducing Bacterial Counts 1977

Hagenbaugh, James
Flavor and Odor Protection of Packaging Films 1987

Hager, Senator Henry
A Dose of Government With or Without Sugar 1984

Haley, Mark
Successful Confectionery Exporting–A Case Study . 1996

Hallowell, Penrose
The Food Regulatory Picture in Pennsylvania 1981

Hanke, Hans, PhD
The Use of Fruit Juice in Confections 1992

Hänsel, Otto
Postwar Development of German Confectionery Machinery Manufacturers 1985

Hansen, Arthur P., PhD
The Effect of Thermal Processing on Confection Components 1993
Microbiological Activity and Its Effect on Cocoa Beans . 1975

Hansen, Thomsen J.
Chemical Characterization of Crystal and Syrup Phases in Fondant 1982

Harbecke, Paul M., PhD
The Creating and Manufacture of a Chocolate Mould . 1985

Harrill, Prince G., PhD
The Food Regulatory Picture 1982

Harris, S. Justin, Sr.
The Versatile Peanut 1979

Harshbarger, Robert
Karl Fisher Method to Measure Moisture 1982

Hartel, Richard W., PhD
Chocolate: Fat Bloom During Storage; The Influence of Structural Elements 1999
Incorporation of Milkfat Fractions Into Milk Chocolate . 1992

Hartmaier, Robert
Wrapping Machines/Trouble Shooting 1974

Hayden, Austin J.
New Product Development–A Major Challenge in Coordination 1968

Hayes, Arthur Hull
The Role of Legislation and FDA Inspections 1988

Haylock, Steven J., PhD
Dried Dairy Ingredients for Confectionery 1995

Heckmann, Ewald
Crystallization of Cocoa Butter and Vegetable Fats . 1983

Hefle, Susan L., PhD
Food Allergens 1998

Hegele, Frederick
Food Products and Crisis Management 1989

Heide, Peter van B.
Starch Casting and Moguls 1975

Heintz, David
Trends in Flexible Packaging 1990

Heinzer, August R.
Automation in Candy and Chocolate Packaging Today and Tomorrow 1975

Helferich, John
Cocoa Sustainability is Today's Tomorrow 1999

Herrmann, John
Crystallization of Cocoa Butter and Vegetable Fats . 1983

Hess, Earl H., PhD
The Food Industry Faces its Environmental Responsibilities 1973

Hess, Paul W., PhD
Overview and Confectionery Industry's Concerns . . 1990
Waste Control–Productivity-Balancing the Equation . 1990
Water for Industries' Thirst 1982

Hilker, Erhard
Continuous Bar Production–Sheeting and Cutting . 1992

Ho, Chi-Tang, PhD
Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans (coauthors James T. Carlin, Stephen S. Chang, PhD, Oliver A.-L. Hsieh and Lucy Sun Hwang, PhD) 1982

Hobbs, Larry
Sweeteners in Confections 1983

Hogenbirk, Gerard
Influence of Milk Fat on the Crystallization and Melting Behavior of Cocoa Butter and Cocoa Butter Alternatives 1990
Saponification of Fats 1987
Compatibility of Specialty Fats with Cocoa Butter .. 1984

Hopkins, Dan
Total Quality Management Systems 1992

Horn, Harold E.
Dextrose: The Alternative to Sucrose in Panned Confections 1977

Hoskin, Jeanne M., PhD
Structural Observations of Cocoa Beans and Chocolate During Processing (coauthor Paul S. Dimick, PhD) . 1980
Quantification of Volatile Fatty Acids During Conching (coauthor Paul S. Dimick, PhD) 1979

Hoskin, Jonathan C.
The Conching Process: The Role of Browning Reactions and Sulfur Compounds 1982

Houseal, Robert
Practical Aspects of the Eutectic Effect on Confectionery Fats & Their Mixtures (coauthors Dennis Eichelberger and Giovanni L. Bigalli, PhD) 1988

Howard, David W.
Viscosity Measurement of Chocolate 1982

Hsieh, Oliver A.-L., PhD
Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans (coauthors James T. Carlin, Stephen S. Chang, PhD, Chi-Tang Ho, PhD and Lucy Sun Hwang, PhD) 1982

Huber, Gordon
New Extrusion Technology for Confectionery Products . 1984

Hudson, Christopher B., PhD
The Significance of Properties of Different Gelatin Types to their Application 1978

Huffman, Patrick
Rework: How Did it Happen? 1996

Hugunin, A.G.
Milk and Milk Derived Ingredients and Their Application in Chocolate, Confectionery Coatings and Confections . 1982

Hummel, Edward L.
Confectionery Coating–One Company's Experience (coauthor Edwin J. Abeling) 1978

Hwang, Lucy Sun, PhD
Comparison of the Volatile Flavor Compounds of Cocoa Butters Obtained from Roasted and Unwashed Cocoa Beans 1982

Hwang, P.M.
Keeping Quality of Candy Manufactured with Trace Hydrogenated Butteroil (coauthors Joseph G. Leeder and Stephen S. Chang, PhD) 1974

I

Isganitis, David K.
Continuous Panning–Fact or Myth? 1992

J

Jackson, E. Brian
Licorice and the Influence of Raw Materials on the Production and Process of Extruded Products 1986

Jackson, Kenneth
Chocolate–Defining the Need 1996

Jackson, Patricia
Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder (coauthors Tracy Doane-Weideman, Dale Messer, PhD and Phil Liescheski, PhD) 1998

Jacobson, Fred B.
A Review of the *Salmonella* Problems in Products and Confectionery 1986
Biology of Insect Pests Affecting Stored Cocoa Beans . 1984
Statistics and Sampling as a Tool for Chocolate and Confectionery Manufacturing 1979
Trends and Developments in Regulatory Legislation 1975
New Developments in Fumigation for Candy and Chocolate 1968

Janssen, Fred
The Technology and Structure in Dry Fondant Creams–Some Thoughts on Fudge and Nougats 1979
Problem Solving in Confectionery 1974
General Manufacturing 1973
The Efficient Use of Frappé in Cast Creams 1968
Structure and Production of Rolled Creams 1967

Jeffery, Maurice
A Report on PMCA Research 1992
A Report on PMCA Research 1991
The Effect of Cocoa Butter Origin, Milk Fat and Lecithin Level on the Temperability of Cocoa Butter Systems 1991
A Report on PMCA Research 1990
On-Line Quality Control: Maintaining Standards in Manufacturing 1989
A Report on PMCA Research 1989
Enrobing Technology 1988
A Report an PMCA Research 1988
A Report on PMCA Research 1987

Jenkins, George
Quality Control–Raw Materials 1974

Jewell, Gerrard G., PhD
Factors Influencing the Crystallization of Chocolate . 1981

Joffe, Roland D.
Decorating Candy–Technical Report 1970

Johnson, Greg
A Modern Quality Program: Specifications, Procedures and Inspections for Today's Candy Manufacturer (coauthor Walt Webster) 1999

PMCA Bibliography – Author Index

Johnson, Loren Y.
Achieving Good Hygiene in Handling Food 1977

Johnston, Scott
Treatment of High Strength Confectionery 1990

Jones, Sylvia A.
Fat Reduction in Confections 1993

Jung, P.W.
Aeration of Hard Candy 1987

K

Kahn, Joseph
New Developments in Fumigation of Candy and Chocolate (coauthor Fred B. Jacobson) 1968

Kaiser, P.W.
Quality Control–The Purchasing Agent's Role 1974

Kakuda, Yukio, PhD
Milk Protein Functionality in Caramel Texture (coauthor Chandrani Atapattu) 1998
The Effect of Heat Treatment on the Properties of Sweetened Condensed Milk in the Manufacture of Caramel (coauthor Maria Carmen Bondi) 1993
The Effects of Milk Sources and Pretreatment on Properties of Caramel 1990

Kare, Morley R.
The Sense of Taste 1970

Kattenberg, Dr. Hans R.
The Application of Cocoa Powders in Chocolate Confectionery as Function of Type and Quality of the Powder 1995
The Effect of Cocoa Butter on Chocolate Tempering and Bloom 1989

Katz, Frances
Factors Affecting Gel Strength of Gum Candies 1991

Kaylegian, Kerry
Milkfat Fractions in Chocolate 1997

Keeney, Philip G., PhD
Developments in the Ice Cream Industry Important to the Chocolate & Confectionery Manufacturers ... 1988
Flavor Alterations in Milk Caramel Related to Changes in Composition of the Aroma Fraction (coauthor K.T. Alapatra) 1974
Development of Caramel Flavor and Shelf Life of Peanuts 1973
Structural Features of Milk Caramel Revealed by Scanning Electron Microscopy (coauthor E.J. de Bruin) 1972
Oxidative Changes in Butter Creams (coauthor P.W. Smith and M.V. Taranto) 1971
Flavor of Milk Caramel as Affected by Composition (coauthor E.J. de Bruin) 1970
Developments in Fat Bloom Research on Dark Chocolate Coatings (coauthor L.B. Campbell) 1968
Some Aspects of Heat Induced Chemical Changes in Confectionery Products (coauthor L.B. Campbell) . 1967

Keeney, P.S.
Polyphenols–Tannins in Cocoa Beans (coauthor Henry Kim) 1983

Kells, Edward L.
The Essential Elements and Actions in Various Types of High Performance Heat Exchangers, Evaporators and Cookers 1973
Some Qualitative Aspects of Heat Transfer Film Activities in the Heating and Cooling of Foods 1969

Keme, Thomas
Heat Treatment of Cocoa–Problems and Controlling 1994

Kempf, Norman
Progress in the Conching Process 1967

Keunecke, Karsten, PhD
Chocolate Regulations–Disharmony in a Harmonized European Market 1996

Kief, Martina
Classic Shell Moulding 1992

Kilara, Arun, PhD
Water Activity and its Importance to the Confectionery Industry 1981
Control of the Browning Reaction in Confections .. 1984

Kilgore, Wendell W., PhD
California's Proposition 65 1989

Kim, Henry
Polyphenols–Tannins in Cocoa Beans (coauthor P.S. Keeney) 1983

Kinnison, Jerome W.
Update on Status of Synthetic Food Colors 1978
Color Problems Facing the Confectioner and Possible Solutions 1974

Kirsch, Paul
Impact of an Inadequate Food Safety Program 1998
The Use of the Personal Computer in Confectionery Production 1985

Klacik, Kenneth J.
Syrup Cooking 1993
Continuous Production of Sugarfree Hard Candies . 1989

Klassen, Larry
Flexible Automation in the Food Processing Industry . 1991

Kleinert, J., PhD
Sanitation Problems in the Food Industry, Especially the Hands 1971
New Developments in Chocolate Processing in Europe . 1971

Klueppel, Robert G.
Building Success into Your Employee Participation Program 1986

Kocan, Ilona
New Instrumental Directions in the Measurement of Thermal Characteristics of Confectionery Fats (coauthor Steve Rikon) 1980

Koltay, Ervin
Production Control 1983

Kostic, Michael J.
Alkalization of Cocoa 1997

Krachen, Dieter K.
Filled Hard Candies 1969

Kradjel, Cynthia
Near Infrared Analysis of Critical Processing Parameters in the Manufacture of Confectionery Products 1991

Kreiser, Wesley R.
Water—The Cheapest Chocolate Ingredient? 1979

Kris-Etherton, Penny, PhD
Fats and Oils in the Diet: Effects on Health 1994
The Heart of the Tropical Oils Issue (coauthor Frances Seligson, PhD) 1989

Krohn, Harvey B.
Reclaiming Confectionery Rework 1982

Kudner, Donald W.
Metallized Polyester—The Trend Setter in Flexible Packaging 1980

Kuster, Werner
Control of Five Roll Refiner in Chocolate Production and Its Influence on Particle Size 1985

Kuter, Geoffrey A., PhD
Biodegradation Composting of Confectionery Solid Wastes 1990

L

Laino, Joseph M.
Quality Control—Statistical 1974
Quality Control and Management 1973

LaMarta, James
Natural Flavor—What is 'Natural' 1993

Langridge, Michael J.
The Quality Improvement Process at Cargill 1993

Laning, Steven J.
Regulatory Update 1998
Lauric Fats for the Confectionery Industry 1981

Larsen, Bernhard
Effect of the Bureau of Foods and Chemistry, State of Pennsylvania, on the State's Industry 1970

Laustsen, Karen
The Nature of Fat Bloom in Molded Compound Coatings 1991

Laut, Rainer
Microprocessor Controlled Chocolate Tempering and Coating 1986

Leeder, Joseph G.
Keeping Quality of Candy Manufactured with Trace Hydrogenated Butteroil (coauthors P.M. Hwang, PhD and Stephen S. Chang, PhD) 1974

Lees, Ron
Problem Identification in Enrobing Operations 1988

Lehrian, Douglas, PhD
A Report on PMCA Research 1994
A Report on PMCA Research 1993
A Report on PMCA Research 1985
A Report on PMCA Research 1984
A Report on PMCA Research 1983
Interpreting the Thermal Characteristics of Cocoa Butter using the Differential Scanning Calorimeter (coauthor Paul S. Dimick, PhD) 1983

Lenk, Gerry G.
Setting Standards 1989

Levine, Leon
Avoiding Unsuccessful Scale Ups 1999

Lewis, T.M.
Saving Energy–Sweeten Profits 1979

Ley, Dieter
Comparison and Judgement of Conching Systems . 1983

Liescheski, Phil, PhD
Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder (coauthors Tracy Doane-Weideman, Patricia Jackson and Dale Messer, PhD) 1998

Lillard, Tom
Legal and Practical Aspects of Product Liability 1980

Lindsey, Duane
The Natural Nut Approach 1979

Lineback, David
Nutrition and Athletics 1983

Lombard, David
Water Jet Cutting in the Food Processing Industry .. 1990

Lone, Edward
Good Manufacturing Practices and Sanitation 1973

Long, Donald C.
Sweet Savings—Energy 1981

Long, Timothy J.
Center Filling of Hard Candy 1985
Forming Hard Candy 1980
New Developments in Hard Candy Equipment 1973

Look, John
The Future of Milk Products in Candy Cookery 1977

Loosemore, G.P.
Moulds—Their Design and Care 1985

Lynch, Michael J.
Flavor Deterioration in Confections 1994
Panning—An Overview 1992

M

Mainere, Francois Y.
Effect of Conching on the Flavor of Dark Semi-Sweet Chocolate (coauthor Paul S. Dimick, PhD) 1977

Major, Ray
Detection of Carob, Adulteration of Cocoa Powder (coauthors Fred R. Albright, PhD and David V. Schumacher) 1978

Mallee, Joseph P.
Compacted Candy Concepts 1976

Malm, Max
Inter-Relations Between Casson Values and Other Properties of Sweet and Milk Chocolate 1967

Mann, Julian
Hard Candy Aeration: Air Injection—The Automation of Hard Candy Aeration 1995

PMCA Bibliography – Author Index

Manning, Douglas M.
Cocoa Butter Crystallization (coauthor Paul S. Dimick, PhD) 1984
Interpreting the Thermal Characteristics of Cocoa Butter using the Differential Scanning Calorimeter (coauthor Paul S. Dimick, PhD) 1983
Microscopic Methods of Evaluating Cocoa Butter Crystallization Studies (coauthor Paul S. Dimick, PhD) 1981

Mansvelt, J.W.
Microbial Populations in Food 1969

Martin, Kervin
The Effect of Conching on Flavor Quality of Chocolate . 1986
Enrobed Center Fineness Determines the Necessary Coating Fineness 1986

Martin, Robert A., Jr., PhD
Karl Fisher Method to Measure Moisture 1982
A Simple, Inexpensive Instrument for Measuring Chocolate Viscosities 1981
The Role of the Analytical Laboratory in Chocolate Processing 1978

Mathis, Tony E.
Batch to Continuous Processing–An Engineering Approach 1990

Matlick, Brian K.
Post Harvest Practices: Controlling Practices that will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product 1994

Mayer-Potschak, Karl
Roasting in Humid Atmosphere 1983

McCarron, Robert M.
Cellophane Today 1969

McConnell, Lee
Commodity Risk Management 1997

McDonald, Duncan
Gelatin-Based Jelly Confections 1986

McFee, John
OSHA Standard–Permit Required Confined Spaces 1994

McGarry, P.J.
Employee Involvement Circle Program, Quality Circles Symposium 1986

McKenney, Dan
Specialty Inks 1999

McKinley, S. Howard
Partners in Quality 1990

McLarnon, Jack
Karl Fisher Method to Measure Moisture 1982

McLaughlin, Frank E.
Consumerism and the Confectionery Industry 1971

McNamara, Stephen H.
Food/Drug Regulations 1999

Messer, Dale, PhD
Rapid Determination of Fat Percent in Chocolate, Peanut Products and Milk Powder (coauthors Tracy Doane-Weideman, Patricia Jackson and Phil Lieschesk, PhD) 1998

Meursing, Eppo, PhD
Cocoa Powder–Quality Control, Types and Uses . . 1980

Mickelberry, W.C., PhD
Applications of Freeze-Dried Fruits in Confectionery . 1989

Miles, Vincent
Continuous Cooking and Casting of Creams 1968

Miller, Sanford A., PhD
Reflections and New Directions 1979

Minifie, Bernard W.
Some Unusual Crunches for Use in Chocolate Bars . 1979
A Survey of Recent Developments in Chocolate Manufacture 1973
Methods of Manufacture of Special Cocoas and Their Uses 1968

Minson, Edward I.
Compound Coatings–Fats and Oils 1994
Cookie Confectionery Combinations 1990

Mitchell, Donald G.
The Selection and Purchase of Equipment 1977
A Current Review of Confectioners Coating 1975
Enrobing 1972
Practical Chocolate Tempering 1968

Mitchell, Ned
Innovation and Quality–For Success in the '90s . . . 1988

Moon, John M.
In Plant Training of Supervisors for Tomorrow 1969

Moore, Carl O.
Direct Steam Cooking 1993
New Specialty Starches–Departures from Tradition 1988
Continuous Cooking of Starch Jellies 1975

Morris, James A.
Sweet Taste–Basic Research with Practical Applications 1972

Mullineaux, Elaine
Physical Properties of Fructose Containing Fondants . 1984

Muntener, Kurt
Cooling Tunnel Design 1988

Murphy, Ronald
Quality Control 1977

Murphy, Tim
Should You Supersize Your Mogul? 1999

Musser, Jay C.
A Report on PMCA Research 1982
A Simplified Method for Color Testing Chocolate . . 1982
A Report on PMCA Research 1981
A Report on PMCA Research 1980
The Use of Monoglycerides in Chocolate and Confectionery Coatings 1980
A Report on PMCA Research 1979
A Report on PMCA Research 1978
Review of PMCA Research 1977
Gloss on Chocolate and Confectionery Coatings–A Study of Its Characteristics, Achievement and Retention . 1973

Musser, Ruth
Abstract of a Fondant Literature Search 1986

Myers, Thomas
Extruding and Depositor–Extruding 1992
Center Preparation 1988

N

Nabors, Lyn O'Brien
The Pulse of American Consumers' Attitudes Toward Lite Foods and Beverages 1997

Nadler, Fred
Continuous Cooking and Casting of Creams 1968

Nelson, John H., PhD
Corn Sweeteners and Confections 1982

Nelson, Roy B.
Continuous Chocolate Tempering 1967

Newton, William
Why Do We Package? 1998

Niccolls, Phil, PhD
Tempering Selection—Inboard/Outboard 1988

Niediek, E.A., PhD
Amorphous Sugar—Its Formation and Effect on Chocolate Quality 1991

Nilsson, Jörgen
Measuring Solid Fat Content 1986

O

Obold, Walter L.
Pressure Beating Process 1968

O'Connell, Richard T.
Economic Impact of Government Regulations on the Chocolate and Confectionery Industries 1984
Mutual Dependence of Research with Public Relations and Public Affairs in the Chocolate Industry 1979

Ohlson, Reginald J.
A Commercial Caper 1992
Pleasurable Food—The Way Ahead 1988

Olinger, Philip M.
New Options for Sucrose-Free Chocolate 1994
Sweetening the Sugar-Free Challenge 1990

Olson, Joseph C., Jr., PhD
Objective Analytical Criteria of Quality and Safety for Foods 1976
Role and Development of Microbiological Criteria for Foods 1971

Orman, Allan D.
Experimentation and the Building of Alternatives in the Test Marketing of Foods 1967

Ostergren, Birger
Practical Biological Testing in Confectionery Plants . 1974

Özugur, Erol
Hazelnuts 1999

P

Palenske, Victor
Quality Control—Merchandising 1974

Pallansch, M.J.
New Developments in Milk Products 1974
Application of Basic Research Principles to the Development of Improved Dehydrated Milk Products 1970

Palmer, R.M.
Hollow Moulding Chocolate 1972

Paris, Frank P.
New Products—Marketing 1980

Parker, Wilbur A.
Risks Associated with Peanut Products 1994
Peanut Technology 1991

Patterson, Gordon
Improving World Cocoa Supplies 1980

Paulicka, Fred R.
Quality Considerations in the Selection of Confectionery Fats 1986
Non-Lauric Substitute and Replacer Confectionery Coating Fats 1981
Phase Behavior of Fats in Confection 1970

Paulson, Robert W.
Cocoa Supply & Quality—W. Africa vs. Far East 1990
Chocolate from Beans or Liquor 1978

Perren, Rainer
Investigations on the Hot Air Roasting of Nuts 1997

Peterson, Earl G.
Technological Changes and the Effects Upon Candy Making and its Quality Control (A Production Viewpoint) ... 1969

Petersson, Bengt
The Use of Cocoa Butter Replacers 1988

Pieper, William E.
Chocolate Viscosity: A New Industry Method 1986

Pierce, William R., Jr.
Packaging the Package 1998

Player, Kenneth
Savory Covering and Filling Technology 1985

Poppe, Jan
New Approaches to Gelling Agents in Confections . 1995

Postl, Jack E.
New Techniques in the Continuous Production of Confectionery Items 1967

Powell, Brian D., PhD
Recent Developments in Chocolate and Chocolate Confectionery in Europe and the Outlook for the Future 1982
New Developments in Chocolate and Confectionery in Europe 1970

Powell, Eugene L., PhD
Starches and Glucose Syrups with Controlled Functionalities 1971

Powers, Mary E.
Consumer Issues: The Problems and Opportunities for the Food Industry 1986

Pratt-Johnson, William H.
Conching, Factors Affecting Chocolate Quality 1987

Pulakos, A.C.
The Problems and Advantages of Being a Small Manufacturer 1976

Pullia, Bill
Consumer Trends 1999

Pyrz, Edmund J.
Finishing and Packaging of Gums and Jellies 1991
Caramel—A Review 1976

PMCA Bibliography – Author Index

Q

Quinn, Frank C.
Moisture Content or Moisture Condition? 1970

Quinn, Taylor M.
Report from FDA—An Update 1980

R

Racine, Albert L.
Systems Approach to Form-Fill-Seal 1975

Ranganna, Srini
Hard Candy Aeration: Aeration of Boiled Sweets—Vertical Versus Horizontal Pullers 1995

Raymond, Charles T.
Automated Bar Wrapping and Packing 1981

Regenstein, Joe M.
A Brief Introduction to Some of the Practical Aspects of the Kosher Laws for the Confectionery Industry .. 1996

Riboh, Moise
Natural Colors: What Works ... What Doesn't 1978

Richardson, Terry
The Use of a Small Business Computer for Confectionery Food Research 1983
A Demonstration of the Use of a Small Business Computer for Confectionery Food Research 1982
Another Approach to Technical Education 1979
A Study Showing How the Variations of Milk Protein Content Affects Some Physical Characteristics of a Fat Free Caramel Type System 1973

Richardson, William
What is Preventive Maintenance? 1998

Ridderbusch, Gerhard
Continuous Bar Production—Updated 1980
Enrobing and Cooling Innovations 1970

Rikon, Steve
New Instrumental Directions in the Measurement of Thermal Characteristics of Confectionery Fats (coauthor Ilona Kocan) 1980

Rittenberg, Arthur M.
Rework: Chocolate Products 1996

Robbins, J. Whitfield
Methods for Measuring Particle Size Distribution of Chocolate Products 1983
A Quick, Reliable Method for Measuring Yield Value, Plastic Viscosity and "MacMichael" Viscosity of Chocolate 1979

Robinson, J.L.
Process Engineering and Its Assistance to Confectionery Manufacturers 1968

Rogers, Peter N.
Implications of the Transition from Automation to Process Control Manufacturing Environments 1990

Rosenberger, Henry
Quality and Cost Advantages From the Public Refrigerated Warehouse 1994

Rosenfield, Daniel
Candy, Science and Myths 1987

Rostagno, W., PhD
Experiences of Using Imported Chocolate Liquor .. 1979
Chocolate Particle Size and Its Organoleptic Influence . 1969

Rozin, Paul, PhD
The Flavor-Fusion Illusion—The Psychology of Flavor . 1996

Ruehrmund, M.E.
Coconut in Candy Making 1984
Coconut in Candy Making 1974

Rusterholz, Kurt
Conveying of Ingredients in Chocolate Manufacturing . 1998

S

Salotto, Richard T.
Surviving a Regulatory Inspection 1990

Samton, Henry
Automatic Sugar Coating 1975

Sartoretto, Paul
Emulsifiers 1972

Satterlee, Lowell D.
The Role of a Major State University in Enhancing the Growth of That State's Food Industry 1987

Sauer, Fred
Citric and Tartaric Acids 1969

Sausville, Townsend J.
The Role of Acidulants in Confectionery Products .. 1969

Savage, Craig M.
Influence of Phospholipids During the Crystallization of Hard and Soft Cocoa Butters (coauthor Paul S. Dimick) 1995

Scarbrough, Dr. F. Edward
FDA Regulations Relating to Lite Confections 1992

Schaich, Karen M., PhD
Rethinking Low-Fat Formulations for Chocolate and Confectionery Products 1997

Schengrund, David
Managing New Product Technological Resources .. 1983

Scherer, Robert
Digital Package Printing 1998

Schlueter, Juergen A.
Updated Technologies in Honey-Combing 1988
Continuous Aeration of Hard Candies 1982

Schmid, Helmut, Dipl.-Ing.
The Compact Chocolate Production System 1989

Schmitt, Armin
Theories and Practice of Thin Film Liquor Roasting and Pretreatment Technology (coauthor Michael Thorz) . 1984

Schremmer, Heinz
Enrober & Bottomer Design 1988

Schumacher, David V.
Detection of Carob Adulteration of Cocoa Powder (coauthors Fred R. Albright, PhD and Ray Major) . 1978

Schumann, Robert W.
Dessert Topping Technology 1984

Seager, Roy H.
The Behavior of Moulding Starch 1991

Segall, Stanley, PhD
A Review of Current Literature on the Relationship Between Confections and Nutrition 1981
Symposium: Waste Management and the Confectionery Industry 1970

Seguine, Edward S.
Turn, Turn, Turn...Casson Viscosity Revisited 1997
It Ain't Over Until...A Review of Post Cooling Tunnel Changes in the Cocoa Butter Phase of Chocolate . 1995
The Tempering Process 1991
Factors Influencing the Taste, Selection and Specification of Chocolate 1988

Selamat, Jinap, PhD
Effect of Drying on Acidity, Volatile Fatty Acid and Pyrazine Content of Cocoa Bean 1991

Seligson, Frances, PhD
The Heart of the Tropical Oils Issue (coauthor Penny Kris-Etherton, PhD) 1989

Serene, Kent
Compact 'One Shot' Center Forming 1992

Shah, Naren
Preventing Hard Candy Production Failures 1998

Shelly, Robert
Clear Toy Manufacturing—Yesterday and Today 1969

Sherman, M.B., PhD
Hard Candy and Toffee 1973
Medicated Candies 1968

Shuleva, John J., PhD
Monitoring and Controlling Oil Migration in Peanut Butter Confections 1989

Siebenga, Annasiet, Ir
Chocolate Crumb—A Unique Dairy Ingredient for Milk Chocolate (coauthor Mirjam Bouwman-Timmermans) . 1995

Siebers, Barton H.
Extend Your Line with Pastel Coatings 1976
Report on the Chocolate Manufacturers Association's Research Activities 1975
Report on the Chocolate Manufacturers Association's Research Activities 1974
Conching 1972

Siebert, Edmond A.
Plant Layout Planning 1969

Signorino, Charles A.
Film Coating 1969

Silliker, John H., PhD
Microbiological Problems in the Production of Confectionery and Chocolate Products 1968

Sitman, William
Water Pollution Control 1970

Smalls, Irvine
Electromyography Versus Instron Texture Measurement of Confectionery Products 1992

Smith, Paul S.
Starch as an Ingredient for Use in Confections 1982
New Starches: A Key to New Products and Lower Costs to the Confectioner 1975
Gums—Their Production and Problems 1972

Smith, P.W.
Oxidative Changes in Butter Creams (coauthors P.G. Keeney, PhD, and M.V. Taranto) 1971

Smith, W.C., Jr.
Continuous Forming and Coating of Rolled Cream . 1967

Smittle, Richard B., PhD
Survival of *Listeria Monocytogenes* in Chocolate Flavored Coatings for Ice Cream (coauthors Ralph Astarita and Terry Amoroso) 1988

Søsted, Peter
The Evolution of Compact and One-Shot Moulding Lines 1986

Sprüngli, Rudolph, Jr., PhD
Evolutionary Changes in the Confectionery World .. 1983

Stauffer, Marlene
Chocolate Manufacturing: Critical Process Controls—An Overview 1994

Steels, Gordon
Advances in Starch and Starchless Confectionery Moulding 1992

Stefanacci, Michael
Getting a Handle on Information Retrieval 1983

Stein, Herb
Flavors in Confections 1981

Stilwell, E. Joseph
Packaging and Environmental Strategy: An Industry in Transition 1993

Stumpf, David M.
Some Practical Aspects of Selected Particle Size Determination Techniques 1986

Sturtz, Eric
Training for Plant Personnel in GMP's 1986

Subin, Robert
Campbell Brands Preferred Around the World 1993

Sullivan, Thomas J.
Wholesale and Retail Manufacturers Work Together to Satisfy America's Sweet Taste 1982

Suri, B.R.
Stabilization of pH of Corn Syrup for Hard Candy .. 1967

Sutton, Carlous
The Increasing Use of Confectionery in the Baking Industry and Vice Versa 1994

Sweeney, James F.
Factors Affecting Cocoa Bean Prices 1971

Sweger, Lori B.
Rapid *Salmonella* Methodology in the Chocolate Industry 1993

Szegvardi, Andrew
Newest Methods of Processing Chocolate Products .. 1970

Szegvari, Arno
Update on Chocolate Processing Attritor Mills and Media 1986

T

Tabor, John K.
The Newly Reorganized Bureau of Consumer Protection 1967

PMCA Bibliography – Author Index

Tadema, Kees C.
The Attrition Ball Mill System 1989

Taneri, Cemal E.
Selection of Beans and Blending 1972

Tanner, Robert
Ball Mill Production 1972
Economical and Quality Aspects of Some Chocolate Production Phases 1972

Tapper, Jay
Essential Elements of Kids' Packaging 1998

Taranto, M.V.
Oxidative Changes in Butter Creams (coauthors P.W. Smith and P.G. Keeney, PhD) 1971

Taylor, Christopher
Truffles and Pralines 1997

Taylor, Steve, PhD
Allergens 1996

Telesca, Oscar
Systems Management – A New Concept – Maintaining and Cleaning Your Plant 1976

Thomas, Alan, PhD
Usefulness of Laboratory Analyses 1972

Thomas, Grace A.
Competitive Inroads on Chocolate and Confectionery . 1987

Thomas, James R.
Saving BTU's Means Saving Dollars 1983

Thomas, Len
D.S.C. Measurement of Temper Quality 1983

Thompson, Sterling, PhD
Post Harvest Practices: Controlling Practices that will Influence the Ability of a Cocoa Farmer to Deliver an Acceptable Product 1994

Thorz, Michael
Theories and Practice of Thin Film Liquor Roasting (coauthor Armin Schmitt) 1984

Thursby, Melvin
Quality Control Essentials for the Candy Manufacturer . 1979
Quality Control – Shelf Life 1974

Timme, Evert
Pastel Coatings and the "Mottling Effect" 1985

Timms, Adrian
A Report on PMCA Research 1999

Tonnesmann, B.O.M.
European Trends Towards Usage of Vegetable Fats Other than Cocoa Butter in Chocolate 1977

Toscano, Vincent
The Use of Fructose in Confections 1975

Transue, William R.
Internet and Intranet Applications – Hype or Miracle in the Making? 1997

Trout, Glenn
Our Changing Cocoa Supply 1983

Trout, Paul E., PhD
The Paper Manufacturer's Role in Preventing Confectionery Packaging Problems 1972

Tschopp, Hans-Peter
Chocolate Moulds 1996

Tyson, Maurice
Laboratory Equipment for the Confectionery Industry . 1983

U

Urbanski, John
PMCA Research Report 1996
A Report on PMCA Research 1995
The Continuation of Tempering After Production ... 1991
The Effect of Cocoa Bean Selection upon the Characteristics of Chocolate Products 1989

V

Van Allsburg, Edgar
Starches in Candy 1987
Combination Cutter-Cooker with Rapid Batch Processing 1982

Van Blunk, Harry
Starch Casting 1980

Van der Schaaf, Herman
Technology for the Production of Hard Candy, Caramels and Aerated Sweets 1985
Continuous Production of Aerated Sugar Confectionery 1977

Vanderveen, John E., PhD
The FDA Position on Nutritional Fortification in Snack Foods and Confections 1976

Vaughan, Charles W.
Making Your Operation Pay 1971

Verity, Richard
Starchless Moulding 1982

Vermaut, Pierre
Globalization of the Chocolate Industry: A Supplier's Perspective 1999

Vernon, Patricia F.
Sensory Evaluation and Its Relationship to the Chocolate and Confectionery Industry 1975

Vessa, John A.
Confectionery Processing on a Kneading Extruder .. 1991

Vink, Walter
Hard Candy – Is It Really What We Think It Is? 1998
Why Do We Package? 1998
Rework: Is it Scrap or a Useful Ingredient? 1996
Advances in the Technology of Compressed Tablet Production 1993
Quality Auditing 1989
Dextran in Hard Candy 1988
Rolled Hard Candy – Packaging and Manufacturing . 1974

von Allmen, Erwin
Small Processing Equipment 1975

von Drachenfels, H.J.
A New Process for Continuous Melting of Crystalline Sugar and its Practical Application in Research and Product Development 1970
A New Method of Producing Pure Undissolved Caramelized Sugar 1967

von Elbe, J.H.
Colors and Their Application to Confections 1983

W

Wagner, Beatriz M.
Cocoa—From the Farm to the Exchange 1988

Walsh, John C.
New Advances in Automatic Chocolate Coating and Tempering 1967

Warnecke, Melvin O., PhD
Caramel—The Essential Elements 1996
Caramel—Milk, The Essential Ingredient 1995
Products and Formulations of Gums and Jellies ... 1991
Total Quality and the Future 1989

Webb, Gary
Chocolate Enrobing—Troubleshooting 1996

Webster, Walt
A Modern Quality Program: Specifications, Procedures and Inspections for Today's Candy Manufacturer (coauthor Greg Johnson) 1999

Weiss, Karl-Heinz, PhD
Solingen—Confectionery Training School 1979

Welch, R.C., PhD
Cocoa and Cocoa Butter 1972
Report on PMCA Research 1968
Report on PMCA Research 1967

Wells, Gordon H.
The Marketing of Chocolate and Chocolate Coated Bakery Products 1984

Wenstrup, Robert
Total Plant Integration (coauthor Bill Felegyhazi) .. 1988

Wester, William E.
Continuous Nougat Manufacturing 1972

Weyland, Mark
Shelf Life of Chocolate and Compound Coatings .. 1998
Functional Effects of Emulsifiers in Chocolate 1994
Enhancing Functional Behavior of Chocolate Via Cocoa Butter Fractions 1992

Whetstone, Hank
Molds and Molding: Examples and Techniques 1996

White, John H.
Hand to Hand Combat (coauthor John R. Ackilin and William J. Evans) 1977

Willig, Sidney H., PhD
Product Liability and the Confectionery Manufacturer . 1972

Wilson, Edmund J.
Emulsifiers and their Effect on Confectionery Fats .. 1999

Wing, David H.
Cleaning, Roasting and Winnowing of Cocoa Beans 1972

Woebkenberg, James N.
Source Oil Labeling 1978

Wohlers, Henry C., PhD
Air Pollution 1970

Wolf, Jack
Hard Butter Review 1975

Wolfe, Thomas L.
Vacuum Aeration 1995

Wonsiewicz, B.R.
Fats and Oils: A General Review (coauthor D.T. Benefield) 1972
Crystalline Behavior of Fats in Coatings 1967

Woodroof, Jasper G., PhD
Peanuts in Confections 1989

Woods, Lyle C.
Emulsifiers in the Confectionery Industry 1975

Worth, Joseph R.
One Man Warehousing 1973

Y

Young, Allen M., PhD
The Cocoa Tree and the Environment 1999

Young, Clyde T., PhD
Factors Affecting Quality of Processed Peanuts Utilized for Chocolate and Confectionery Products 1984

Z

Ziegler, Gregory, PhD
Controlling the Conching Process 1994
Lactose in Spray Dried Whole Milk Powder and the Processing of Milk Chocolate (coauthor Carlos Aguilar) 1993

Zopf, Walter
Continuous Sugar and Chocolate Panning 1969

Zoumas, Barry L., PhD
A Report of CMA and ACRI Research Activities: An Update on Codex Alimentarius 1977
The Role of Confections in the Total Diet 1976
Some Nutritional Aspects of Chocolate and Confectionery Products 1973

PMCA
PRODUCTION
CONFERENCE DATES

May 1–3, 2000

April 30–May 2, 2001

April 7–10, 2002